



## Blue Cheese Smashed Potatoes

Source: *Lynne Vea, PCC Cooks*

I love the whole idea of smashed potatoes. They're rustic, fast to make and who cares about lumps? That's the point! Try using Rogue Creamery Smokey Blue in these potatoes. Perfect!

**Serves 4-6**

### **Ingredients:**

1 pound medium red potatoes, scrubbed and quartered  
2-3 ounces of your favorite blue cheese  
2-4 tablespoons butter  
1/4 cup milk or half and half  
Salt and Pepper to taste  
Chives for garnish

Place the potatoes in a pot of boiling salted water to cover and cook until tender, about 15-20 minutes.

Transfer the cooked potatoes to a bowl and add the blue cheese, butter, milk, salt and pepper. Mash the potatoes, skins and all, until all of the ingredients are blended. Add a little extra milk if the potatoes are too dry. Sprinkle with snipped chives.

**Note:** you may make these potatoes up to a day ahead. Transfer them to a casserole dish and store them, covered, in the refrigerator. To serve: bake at 350 degrees for 20-25 minutes or until heated through.