

## Richmond Eats Farm to Fork Recipe Greeting Cards



## Butter Mashed Potatoes

### Ingredients (4 servings)

- 4 potatoes, peeled and cut into 1-inch pieces
- 4 tbsps butter or vegan margarine\*
- 1 clove garlic, finely minced
- 3 tbsps milk or milk substitute\* to taste
- 2 tbsps minced chives
- 2 tsps minced dill
- Salt\*, to taste

### Steps

Add potatoes into a large pot, sprinkle lightly with salt, and cover with water; bring water to the boil on high heat, and then turn down to low heat to simmer. Boil the potatoes at a simmer until fork-tender (about 10 min). Drain potatoes. Use a spoon or potato-masher to mash and combine potatoes with butter and garlic. Fold in milk, chives, and dill; season with salt as desired. Add more milk to increase creaminess, to taste.

\*Not currently produced in Richmond.

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Celebrating agricultural traditions, historical memoirs, and culinary gems of Richmond's farming families, this card was hand designed by Food Security Youth Leaders of the Get Rooted program. All proceeds from the sale of these cards will go to supporting food security in Richmond.

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[richmondfoodsecurity.org](http://richmondfoodsecurity.org)

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Photography: Collecting hay (1908)  
City of Richmond Archives  
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