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CHAMP POTATOES

Ingredients:

2 lb of peeled Potatoes
Chopped Scallions
1 cup Milk
Salt & Pepper
Knob of Butter

Preparation:

Place potatoes into large pot, and fill with enough water to cover. Bring to a boil, and cook until tender. Drain well.

Heat the milk and chopped scallions gently in a saucepan, until warm.

Mash the potatoes.

Stir in the milk and the scallions.

Season with freshly ground black pepper & salt.

Serve piping hot in a bowl. (with some extra butter!)