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Horseradish Mashed Trio of Potatoes

Recipe from: [Texas Cooking](#)

The combination of potatoes in this dish adds dimensions of texture and flavor. Don't be afraid of the horseradish. Start with a little and add more to your liking.



1 large Idaho Potato
2 medium Yukon Gold Potatoes
2 medium Red Potatoes
2 tablespoons Butter
1 tablespoon prepared Horseradish
¼ cup Half-and-Half
2 tablespoons Sour Cream
Salt and Pepper to taste

Peel the Idaho and leave the skins on the other potatoes. Cut into large chunks and boil in water until tender. Check with a fork. Drain well and add the remaining ingredients, holding off on the half-and-half. Mash with a hand masher until nice and smooth. Adjust consistency with the half-and-half. Adjust seasoning with salt and pepper. You can make these potatoes ahead and hold them in a covered ovenproof container in a warm oven while you fry your steaks and make the vegetables.