



Mashed Potatoes With Goat Cheese

1.5 lbs. Yukon gold potatoes, peeled and quartered
1/2 teaspoon of salt
3 tablespoons of butter
1 teaspoon of sage
3 tablespoons of milk
4 ounces of pasteurized goat cheese

1. **Scrub the potatoes with a vegetable brush while holding under cold running water. Once clean, peel them, then cube the potatoes on your produce cutting board.**
2. Place the potatoes into a cooking pot and add salt. Fill with enough water to cover. Bring to a boil. Cook until easily pierced with a fork, about 10 minutes. Drain potatoes, and set aside.
3. In a small sauce pan, brown the butter over low heat. The butter will foam for a bit before calming down. When the butter turns a nutty brown color remove from heat. Add sage to the butter and pour over the potatoes.
4. **Add the pasteurized goat cheese and milk to the potatoes.** Mash potatoes with a potato masher until smooth and all ingredients are well incorporated.

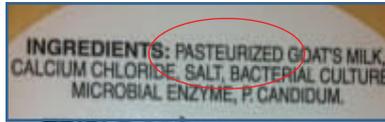


These mashed
potatoes sound
good!



Additional Food Safety Notes Related To This Recipe

- Read the label of all mold ripened, blue veined, or soft cheeses (such as Blue, feta, Camembert, Brie, or queso fresco cheeses) making sure they are made from pasteurized milk. If you cannot find pasteurized on the label, the cheese is not safe to eat.



- When shopping in the grocery store, pasteurized goat cheese and other dairy products should be the last items to go into your cart. Go straight home after leaving the grocery store. If you need more time, pack a cooler with ice packs in your car to keep your cold food cold.
- When storing in the refrigerator, place cheese on a separate shelf or in a refrigerator bin away from raw meat, poultry, and seafood.
- Follow the 2 hour rule. The 2 hour rule states that refrigerated or cooked foods left in the danger zone for longer than 2 hours when the air temperature is 40-80°F must be thrown into the trash. If the air temperature is above 90°F, the food must be thrown into the trash after 1 hour.
- When storing leftovers, divide into small portions and place into a clean, airtight storage container. Do not forget to label the container with the name and date.

Recipe Source

<http://www.epicurious.com/recipes/food/views/Creamy-Mashed-Potatoes-with-Goat-Cheese-and-Fresh-Sage-231100>