

INSTAMASH

With its real dig-in flavor, InstaMash is a favorite of vault dwellers everywhere. Here you'll find our best imitation recipe. It's quick to make, but it's not *InstaMash*.



S.P.E.C.I.A.L:
+1 STRENGTH FOR 1 HOUR

DIFFICULTY:
EASY

PREP TIME:
15 MINUTES

COOK TIME:
30 MINUTES

SERVINGS:
5

PAIRS WELL WITH:
THE CAPTAIN'S FEAST
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1½ pounds russet potatoes, peeled and quartered

1 bay leaf

1 fresh rosemary sprig

1 teaspoon salt

¼ cup unsalted butter

¼ cup sour cream

½ cup crumbled blue cheese

1 teaspoon fresh parsley, minced then measured

Salt and pepper

I DON'T USUALLY INCLUDE BLUE CHEESE IN MY MASHED POTATOES, BUT IT CERTAINLY REMINDS ME OF INSTAMASH'S INSTANTLY RECOGNIZABLE WHITE AND BLUE BOX.

1. Fill a large pot with water and add the potatoes, bay leaf, rosemary sprig, and salt. Bring to a boil over high heat, then reduce the heat to medium and simmer for 15 to 20 minutes, until the potatoes are tender.
2. Drain the water and remove the bay leaf and rosemary sprig. Place the pot back on the stove over low heat and add the butter and sour cream. Mash the potatoes until smooth. Add the blue cheese and parsley and stir to combine. Season with salt and pepper to taste.