Redskin Potatoes Whipped Country Style:

Ingredients:

2 lbs skin-on redskin potatoes cut in ½ ½ cup chicken broth
2 TB milk
2 TB butter
½ tsp salt, ¼ tsp black pepper

Directions

Steam or boil the potatoes for 15-20 minutes until fork tender. Drain and place into a mixer. Turn the mixer on to let the potatoes begin to mix. Stop the mixer and scrape the sides. Add the remaining ingredients and turn the mixer back on. Whip the potatoes with the mixer until well blended. Makes 5 cups.