



# TRAEGER SMOKED MASHED POTATOES

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	5 MINS	40 MINS	4-6	HICKORY

## INGREDIENTS

- 8 LARGE RUSSET POTATOES
- 1/4 C BUTTER
- 1/4 C HEAVY CREAM
- SALT AND PEPPER TO TASTE

## PREPARATION

Set Traeger grill to Smoke setting.

Quarter the potatoes, and coat them with olive oil and salt and pepper to taste. Place potatoes directly on the grill grate and smoke for 30 minutes. Increase the grill temperature to high and cook for an additional 30 minutes, flipping them every 10 minutes or so.

Remove potatoes from grill and place in a large bowl.

Add the cream, butter, salt and pepper to a medium saucepan and warm over medium heat. Pour warmed cream over hot potatoes and smash with a potato masher.

Serve warm, enjoy!