Perfect Mashed Potatoes

Ingredients

2 pounds baking potatoes, peeled and quartered

2 tablespoons butter

1 cup milk

salt and pepper to taste

Directions

Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.

In a small saucepan heat butter and milk over low heat until butter is melted. Using a potato masher or electric beater, slowly blend milk mixture into potatoes until smooth and creamy. Season with salt and pepper to taste.