

Smoked Mashed Potatoes – Traeger Grills

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Yield: Serves 6-8 People

Prep time: 20 Minutes

Cook time: 35-45 Minutes depending on desired doneness

Ingredients:

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 Pounds	Potatoes, Red (Red Bliss)	Washed, Diced Medium
1 Cup	Milk, Whole	
½ Stick	Butter, Salted	
½ Cup	Sour Cream	
½ Cup	Cheese, Parmesan, Shredded	or grated
Taste	Salt, Kosher	
Taste	Pepper, Black, Fresh, Ground	
½ Cup	Onions, Green, Fresh	Sliced

Prep Directions:

- *Follow all prep instructions in the prep notes and store all prepped food until needed*

Cooking Directions:

Preparation:

- Place the diced red potatoes into a small sauce pan or stock pot and cover with chicken stock (or water)
- Bring to a boil and cook on a simmer until fork tender, then cook 4-5 minutes past that until soft
- Load pellet hopper with Reserve Blend Pellets, ignite Traeger and set temp to 400°
- In a separate oven proof pan - add the butter and milk and place in the Traeger during start up, until melted. Approx 7-10 minutes
- Carefully remove the milk/butter mixture from the Traeger using heat proof gloves
- Drain the potatoes and place into a large bowl
- Add the melted butter/milk mixture and slowly mash
- Add the sour cream, cheese and season to taste with salt and white pepper

- Place into the cast iron skillet, then place the skillet back into the Traeger and cook until the potatoes have a slight crust and are bubbling, about 15 minutes
- Carefully remove the mashed potatoes from the Traeger using heat proof gloves
- Allow to cool for 5 minutes
- Scoop and DEVOUR!!
- **DAY AHEAD PREP:**
- Potatoes can be made the day ahead, place mashed potatoes into the cast iron skillet, cool uncovered and then re heat the next day
- I will drizzle with some extra butter before reheating
- To heat the Mashed Potatoes, place into Traeger set at 400° and cook for 25-35 minutes or until bubbling and a slight crust has formed.
- Carefully remove the mashed potatoes from the Traeger using heat proof gloves
- Allow to cool for 5 minutes
- Scoop and DEVOUR!!

Grills / Grill Gear Used:

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| • Traeger Grills, Ironwood 650 | Ace SKU – 8030466 |
| • Reserve Blend Pellets | Ace SKU – 8015887 |
| • Lodge Cast Iron Skillet 10.5” | Ace SKU – 6102974 |