

MASHED POTATOES

from the kitchen of felicia kong

ingredients

- 6 medium, russet potatoes
- 1/2-3/4 cup hot milk
- 4 tablespoons butter
- Salt and pepper

steps

1. Cut potatoes into quarters. Boil 15-20 minutes or until tender. Drain and return to low heat.
2. Add 1/2 cup hot milk and butter. Begin mashing potatoes with a fork to smooth out lumps.
3. Transfer to a large bowl or mixer to whisk or whip until light and fluffy, adding the remainder of milk, if needed, and salt and pepper to taste.
4. Serve immediately or keep hot. (from The Fannie Farmer Cookbook)

CHOCOLATE CHIP COOKIES

from the kitchen of felicia kong

ingredients

- Nestle Toll House Chocolate Chip Cookies
- 2 1/4 cup all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2 cup (12oz pkg) semi-sweet chocolate chips
- 1 cup chopped nuts (optional)

steps

1. Preheat oven 375 degrees.
2. Combine flour, baking soda, and salt. In a large bowl, beat butter, granulated sugar, brown sugar, and vanilla extract until creamy.
3. Add eggs, one at a time, beating well after each addition.
4. Beat in flour mixture gradually.
5. Stir in chocolate chips and nuts (if not using nuts, add 1-2 TBS extra flour).
6. Drop onto ungreased baking sheets by rounded teaspoons.
7. Bake for 9-11 minutes or until golden brown.
8. Cook on baking sheets for 2 minutes then remove to wire racks to cool completely. Makes about 5 dozen cookies.