**Ultimate mashed Potatoes**

Yellow or Yukon gold potatoes washed with the peels on

1 cup of water per large size potato (or for 2 small potatoes)

½ teaspoon of salt per cup of water

1 Tablespoon of real butter per large size potato (or for 2 small ones)

½ teaspoon of seasoning salt for every 2 large potatoes (or for 4 small ones)

¼ cup of heavy cream for every 2 large potatoes (or 4 small ones)

Place the potatoes, water, and salt in the bottom of a 12” Dutch oven. Place 8 charcoals under the bottom in a ring and cook the potatoes for 2-3 hours refreshing the coals every hour as needed. The potatoes should be fork tender. Drain the water, add the cream, butter, and seasoning salt and mash with a potato masher and stir to fully incorporate the cream.