

# TIM FARMER'S COUNTRY KITCHEN

## **MASHED POTATOES w/ GRAVY**

*3-4 peeled & boiled potatoes  
1/2 stick butter  
1/4 cup sour cream  
Salt and pepper  
1 tablespoon heavy whipping  
cream*

Boil potatoes until soft, drain.  
Return to pot and stir in rest of  
ingredients and mash together  
until combined.

## **GRAVY**

*Drippings  
Chicken broth  
Salt and pepper  
Poultry seasoning  
Corn starch + water*

Heat drippings from cooking meat with some chicken broth. Add in seasonings and thicken with mixture of equal parts corn starch and water. Whisk in cornstarch mixture while boiling until desired thickness. Serve over potatoes.

