

Horseradish Mashed Potatoes with Caramelized Onions

Category: Vegetable

Servings: 2

Rating: 10

Source: Ian Smith

Description:

Fabulous dish with the creamy potatoes topped with the crisp onions! Works great with barbequed chicken or a roast pork.

Ingredients:

vegetable oil	1 tablespoon
butter, unsalted	4 tablespoons in all
onion	2 medium, sliced into 1/8" half slices
balsamic vinegar	2 tablespoons
thyme	1/2 teaspoon
salt	to taste
potato	1 lb new red
cream	2 tablespoons
white pepper	1/8 teaspoon
horseradish	2 tablespoons
milk	1/4 cup, or as required

Instructions:

Saute the onion in the oil and 2 tablespoons of butter until the onion is golden brown, about 20 minutes. Add the thyme and vinegar and continue cooking for a few minutes longer.

Meanwhile, boil the potatoes in salted water until they are soft. Drain and mash with 2 tablespoons of cream, the horseradish, salt and white pepper to taste, 2 tablespoons of butter, and enough milk to make the potatoes creamy.

Serve potatoes with onions to cover.