



Mashed Potatoes with Celery Root

Celery root or celeriac adds a wonderful flavour note to mashed potatoes. You can make the mash with milk or vegetable stock.

1 celery root, about 1 lb
3 Russet potatoes or 'baking' potatoes, about 1 lb
1 tablespoon unsalted butter
1/3 to 1/2 cup milk or vegetable stock
Salt and pepper to taste

Peel celery root and cut into 1-inch pieces. Place in medium pot and cover with water. Bring to a boil, reduce heat and cook 5 minutes. Meanwhile, peel potatoes and cut in 1-inch pieces. Add potatoes to pot. Continue cooking about 15 minutes and vegetables are soft and tender.

Drain vegetables and mash. Chop butter into pieces and stir in to mixture. Add milk or vegetable stock; stir to mix. Season with salt and pepper. Makes 4 servings.