



Recipes

MASHED POTATOES WITH BRIE

8 cups (2 L) cubed peeled russet potatoes	1/4 tsp (1 mL) nutmeg
2 cloves garlic, peeled	1/4 tsp (1 mL) salt
1/2 cup (125 mL) hot milk	1/8 tsp (0.5 mL) cayenne pepper
1/4 cup (50 mL) butter	8 oz (250 g) brie cheese, rind removed, cubed
1/2 tsp (2 mL) thyme, crumbled	

Cook potatoes and garlic in boiling salted water until tender; drain. Add next 6 ingredients (hot milk through cayenne pepper). Mash with a potato masher until smooth. Stir in brie until almost melted. Serves 8.