How to make Cauliflower and Mashed Potatoes for picky Eaters' recipe

Ingredients

- Russet Potatoes
- Cauliflower Rice
- Butter to taste
- Sour Cream to taste
- Salt and Pepper to taste

Steps

This recipe can be made on your stove or your pressure cooker. Please use 1/3 the amount of cauliflower rice as you use potatoes. So, if you are using 3 pounds of potatoes, use one pound of cauliflower rice. Salt, pepper, butter and sour cream to taste. In my case, I used my pressure cooker and 4 lbs. of potatoes to about 1.5 lbs. of cauliflower rice.

Using the pressure cooker, wash, peel and cut up your potatoes in to same size pieces and place in pressure cooker on a rack. Add about 2 cups of water. Add the cauliflower rice, you can put it in small bowl or some foil paper on of the cauliflower. Pressure cook for 11 minutes.

Remove the cauliflower container. Remove the potatoes and put them in a bowl. Add butter, sour cream salt and pepper to taste.

Mash the potatoes and cauliflower while it's hot with a potato masher. It will get creamy as you mash. Taste it to see if you need more ingredients.

ENJOY