



**TICONDEROGA AREA  
Chamber of Commerce**

Business Focused. Community Minded. Future Driven.

# Thanksgiving Recipes

## **Courtright Family Mashed Potatoes & Gravy**

**5 lbs russet potatoes  
1 stick of salted butter  
Approximately 1 cup of milk  
Salt and pepper to taste**

**While these ingredients are simple it's the texture of the mashed potatoes that make them special.**

**Peel potatoes  
Cut potatoes in half**

**Bowl in large stock pot until you can put a fork in them easily**

**Drain potatoes and add back into pot with 1 stick of butter  
Mash with potato masher**

**Add salt/pepper to taste and add milk a little at a time**

**Use hand mixer to whip together**

**Check consistency and add more milk, salt and pepper if needed.  
Should be very creamy and no lumps.**

### **Gravy**

**Turkey drippings**

**Milk- approximately 1 cup**

**Flour- approximately 2-3 tablespoons**

**Salt/Pepper to taste**

**To thicken the gravy, use a shaker bottle to mix the milk and flour... shake vigorously to get out the lumps in the mixer .**

**After removing the turkey from the roasting pan, put on stove and get the drippings to a boil and add the thickener to the drippings.**

**Salt and pepper to taste**

**Whisk continually until drippings thicken and are smooth.**

