# black pepper mashed

## Family Chef: Tim McMahon

### Original recipe inspiration: Loretta McMahon

It’s easy at times to overlook just how long a recipe can stay around – and how quickly its origins become obscured. Take the Potato Stuffing recipe you’ll find in this cookbook. It’s been attributed to my mother Loretta (Ganley) McMahon (12 December 1938 - 23 July 2018), but I’ll give credit to my grandmother Loretta Elizabeth (Vivier) Ganley (5 February 1903 - 8 March 1987). I remember her adding this to the turkey on Thanksgiving Day and it was so heavily seasoned with black pepper and sage, you never would have thought of this as a mashed potato dish. I remember the spices bringing to it a green tint and it being so spicy that only a small portion was sufficient to have you asking for more apple cider. Do I remember the sibs having secret contests to see who could hold a spicy mouthful longest while the adults weren’t looking? Yes? No? So long ago . . . and memories are such fragile things.

*Do I remember the sibs having secret contests to see who could hold a spicy mouthful longest while the adults weren’t looking? Yes? No? So long ago . . . and memories are such fragile things.*

Well, with this as a timeline, I think we can safely say this recipe is at least sixty years old, and probably eighty or more if my grandmother made it for my grandfather George, my mom, and my aunt Barbara. By the time my grandchildren are cooking this, maybe a century will have passed since its inception. This is how love travels through the generations.

My take on the recipe – at this point who can say with any clarity what the “original” recipe is – turns it into a less fiery dish and rather than a stuffing, I’ll call it a mashed potato side dish.

#### Ingredients:

* 3 to 6 potatoes chopped.
* 1 large onion chopped.
* 2 stalks celery chopped.
* ½ to ¾ teaspoon of poultry seasoning
* Salt and pepper to taste
* Plant based-butter – I use *Melt Organic – Butter From Plants*
* Maggie’s Garlic Olive Oil [cross reference page xx]

#### Instructions:

1. Boil the potatoes until your fork pierces through them easily.
2. Sauté the onion and celery with a plant-based butter; add salt to taste.
3. When cooked to your liking, add these vegetables to your cooked potatoes.
4. Mash potatoes and vegetables together with lots of fresh ground pepper and the poultry seasoning
5. Enjoy