

# Quick & Easy

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## THE COSTCO WAY

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### **EarthFresh Caramelized Onion Mashed Potatoes**

Makes 4 servings

#### **Ingredients:**

- 1 Tbsp butter
- 3 Tbsp balsamic vinegar
- 2 Tbsp brown sugar
- 1 yellow onion, sliced
- 4 EarthFresh yellow potatoes
- ½ Tbsp plus 1 tsp salt, divided
- ½ cup milk
- 1 tsp parsley, chopped, for garnish

#### **Instructions:**

In a pan over medium, melt butter. Add vinegar and brown sugar. Mix well. Add onions. Reduce heat to a low simmer. Cook for about 30 minutes.

While onions are cooking, cut potatoes in half. Place in a large pot of cold water. Add ½ Tbsp salt. Bring to a boil. Reduce heat. Boil potatoes for 7 to 10 minutes, or until fork-tender. Drain potatoes. Transfer to a large bowl. Mash potatoes. Add milk and remaining 1 tsp salt. Mash until smooth. Add caramelized onions. Mix well. Garnish with parsley.

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