



Nothing tastes better than melted cheese. And this is even better over my smashed potatoes inspired by an exciting episode of Siba's Table.



Ingredients

8 new potatoes

4 cloves of garlic

1 sprig of rosemary

Salt

For the sauce

1 finger of cheddar cheese grated

3/4 cup of milk

1 teaspoon of all purpose flour

1/2 a tablespoon of black pepper

1 tablespoon of butter

Method

Wash your potatoes and put them to boil together with some salt, the rosemary and the garlic. As that is going, begin working on the cheese sauce.

In a pan, melt your butter and add your flour. Mix this until it becomes thick. Pour in the milk and turn down the heat to low. Let this come to a boil and then add the cheese and the black pepper. Mix it in until it has melted entirely. Remove from heat and serve. This should take 10-15 minutes to get done.

Check whether the potatoes are done. Once they are tender, smash them up until they are just broken but not creamy. Plate them and drizzle the cheddar cheese sauce over them while they are still hot. Dig in.



SERVE WITH: Beef stew/ gravy/ chicken stew/ meatballs

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/smashed-potatoes-with-cheddar-cheese-sauce/>