Expository Writing Frame

(Title) Mashed Potatoes from Garden to Table

by

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(Topic Sentence)

(Introduce Subject)

Making the perfect dish of mashed potatoes starts in the garden. Whether you grow your own potatoes or you go to a farmer's field, it is important to know how to select the best potatoes. Then you must clean and cook the potatoes carefully before you serve them to your family.

(1st Step)

(Show It)

(Prove It)

First, dig potatoes when the soil is dry, being careful not to bruise them. Immature potatoes will often skin and bruise easily so make sure they are mature. Potatoes take from 75 to 140 days to mature after they are planted. Usually potatoes are ready to be picked when the plants turn yellow. Wipe the dirt off the potatoes but do not wash them. Store the potatoes in a dark, cool area for at least ten days before cooking.

(2nd Step)

(Show It)

(Prove It)

Next, you need to prepare and cook five pounds of potatoes. This is the time to thoroughly scrub the potatoes using a vegetable brush. Make sure to remove any blemishes or sprouts from the potatoes. Now peel the potatoes and cut them into pieces about one half inch in diameter. This will allow the potatoes to cook evenly and insure that all pieces will be ready for mashing at the same time. Place the potatoes in a large pot of boiling water. Make sure that there is enough water to completely cover the potatoes. Add a teaspoon of salt to the water and boil until the potatoes are tender. This usually takes about 15 minutes.

(3rd Step)

(Show It)

(Prove It)

Last, drain the water from the potatoes and mash them. You can use an electric mixer or a potato-masher utensil. Gradually blend in a stick of butter or margarine and a cup of milk. For richer potatoes use half and half in place of the milk. You can also add one cup of sour cream

for a creamier texture. Season the potatoes with salt and white pepper just before serving.

(Sum It Up)

(Closing Idea)

Finally, you will be so proud to serve these perfect mashed potatoes to your family. A great compliment to the potatoes would be a rich gravy or creamy butter. Umm good!