



SPUD MASHER

User Guide

Item: 742487

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Spud Masher. Mashed potatoes, made quick and easy (and without the elbow grease)...right in the pot you cook them in! One less dish to wash and just rinse the masher for super easy clean-up. Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause it to fray and break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all MOVING PARTS.
- Always use OVEN MITTS when handling hot food or appliances.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

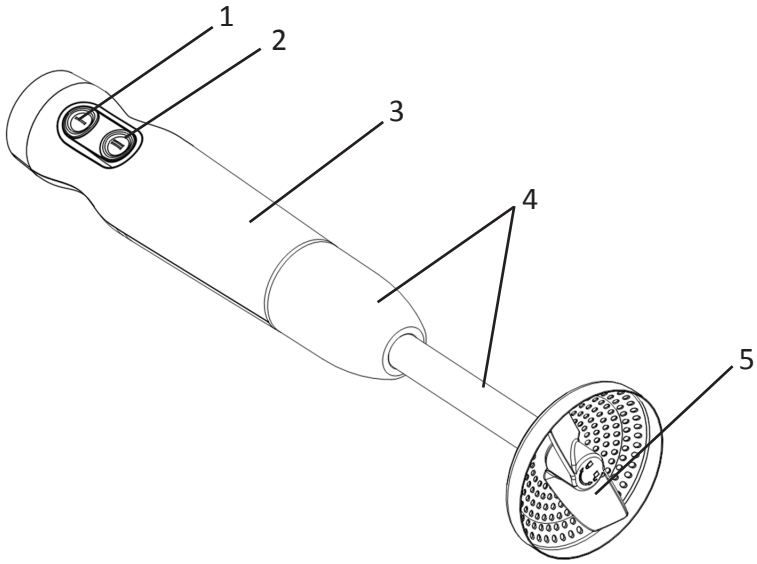
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120 V, 60 Hz, 70 W
CORD LENGTH	36"
DIMENSIONS	16 1/4" L x 2" D
MODEL	HB3009

GET TO KNOW YOUR APPLIANCE

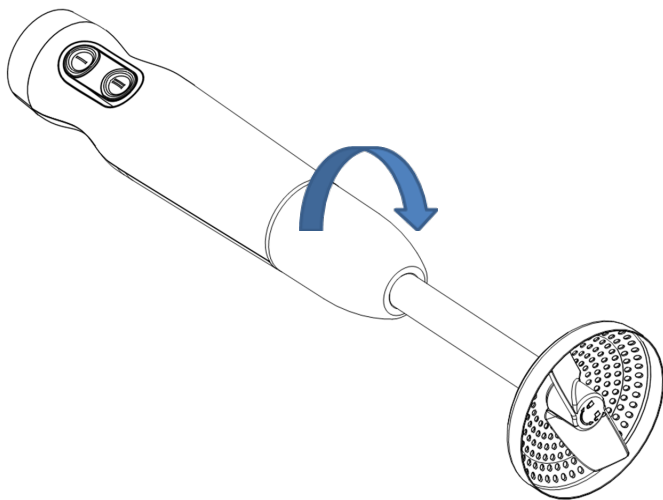


1. Low Speed Button
2. High Speed Button
3. Handle
4. Masher Coupling and Shaft
5. Blade

HOW TO OPERATE

Note: Start on low speed to help prevent splashing, and progress to high speed to make your recipe smoother or creamier.

1. Attach the masher to the handle by holding the handle stationary in your left hand, and turning the masher (in your right hand) clockwise until it locks into place. Plug the cord into an outlet.



2. Hold the masher vertically, with the blade down, with both hands until you feel comfortable using just one hand. Mash food (cooked potatoes, sweet potatoes, turnips, cauliflower, etc.) by lowering the masher down onto the food, while pressing the LOW power button intermittently for “bursts” while moving the masher up and down.
3. Continue to mash in “bursts” using the HIGH power button until food reaches desired consistency.
4. When finished, unplug the cord from the outlet.

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Disassemble the masher from the handle.
3. For best results, rinse the masher (especially the blade area) under running water immediately after use. Then wash in warm, soapy water.

HAND WASH ONLY.

4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Wipe the exterior of the handle with a damp cloth and dry.
6. Do not immerse any electrical appliance, its cord or plug, into water.
7. Ensure all parts are dried thoroughly before reassembling and using the masher.

Simple Mashed Potatoes

2 lbs. potatoes
½ t. salt
2 T. butter
1 c. broth or milk
salt & pepper

1. Peel potatoes (or scrub well and do not peel), and cut into large chunks. Add the potatoes to a large pot, cover with water, and bring to a boil. Add salt and boil until tender (about 15 minutes).
2. Drain the potatoes, add the butter and broth, and mash until creamy.
3. Salt & pepper to taste.

Serves 4

Slow Cooker Mashed Potatoes

3 lbs. small red potatoes, cut in half (I leave the skins on)
1 c. chicken or vegetable broth
2-4 cloves garlic, minced
¼ c. butter, cut into pieces
1 c. plain yogurt (or sour cream)
salt & pepper
fresh chives

1. Place the potatoes, broth and garlic into the slow cooker pot.
2. Cook on HIGH 2 hours or until the potatoes are tender.
3. Turn the slow cooker to WARM. Mash the potatoes and stir in the butter pieces and yogurt.
4. Salt and pepper to taste. Garnish with chives before serving.

Serves 6

RECIPES

Bacon Horseradish Mashed Potatoes

Since potatoes come in all different sizes, I have made this recipe by the CUP, rather than by the number of potatoes. That way, whether you are cooking for 2 or 20, or using leftover potatoes, it will be easy to adjust.

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|--------------------------------|------------------|
| 1 c. mashed potatoes | 1 t. horseradish |
| 3 T. bacon, cooked and chopped | salt & pepper |
| 1 T. sour cream | |

1. Mash the first four ingredients together.
2. Salt & pepper to taste.

Serves 2

Shepherd's Pie

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|---------------------------------------|---------------------------------|
| 1 lb. ground beef | salt & pepper |
| ½ medium onion, chopped | ½ t. dried thyme |
| 1 stalk celery, chopped | ½ - 1 c. cheddar cheese, grated |
| 1 bag (16 oz.) peas & carrots, thawed | 3-4 c. mashed potatoes |
| 1 15 oz. jar beef gravy | |

1. Preheat oven to 400°F.
2. Brown the beef in a Dutch oven (or a large skillet) over medium heat. When the meat is almost done, add the onion and celery and cook until tender.
3. Stir the veggies, gravy, salt, pepper and thyme into the meat mixture, and spread out to cover entire bottom of Dutch oven (or into another oven safe pan - a 9" x 13" will work great)
4. In a separate bowl, stir the cheese into the potatoes. Salt & pepper to taste. Spread the potatoes over the beef mixture.
5. Bake for 30 minutes or until the potato peaks are browned. Add fresh parsley (optional) and serve hot.

Serves 6

Lemon Rosemary Mashed Potatoes

Since potatoes come in all different sizes, I have made this recipe by the CUP, rather than by the number of potatoes. That way, whether you are cooking for 2 or 20, or using leftover potatoes, it will be easy to adjust.

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|-------------------------------|-----------------|
| 1 c. mashed potatoes | 1 t. lemon zest |
| ¼ t. rosemary, finely chopped | salt & pepper |

1. Mash the first three ingredients together.
2. Salt & pepper to taste.

Serves 2

Garlic Parmesan Sweet Potatoes

To bake a sweet potato: poke holes into the skin of the sweet potato and put it in an oven safe dish. Bake at 400°F for 45 minutes to an hour. Let cool for a few minutes, peel off the skin and mash.

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| 1 c. mashed sweet potatoes | 2 T. Parmesan cheese, grated |
| ½ clove garlic, minced | salt & pepper |
| 1 t. butter | green onions |

1. Put the mashed sweet potato in a medium size mixing bowl. Set aside.
2. Put the garlic and butter in a microwave safe dish, and cook in a microwave oven on HIGH until butter is melted. Stir and add to sweet potatoes.
3. Add the Parmesan, salt & pepper, and stir to blend. Garnish with more Parmesan and green onions.

Serves 2

RECIPES

Potato Pancakes

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|----------------------|----------------------------|
| 1 egg | 1 T. onion, finely chopped |
| 2 c. mashed potatoes | 2 T. olive oil |
| 1/3 c. flour | salt & pepper to taste |

1. Whisk the egg in a bowl. Add the potatoes, flour and onion. Stir to mix well.
2. Divide the mixture into four equal parts and press into pancakes about ½" thick.
3. Heat the oil over medium heat in a large skillet. Cook the pancakes about 2 minutes on each side, until crispy brown. Serve with fried eggs, or sausage and gravy.

Serves 4

Mashed Root Vegetables

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|-----------------------|-----------------------|
| 4 medium potatoes | 1 T. olive oil |
| 4 medium turnips | ¼ c. butter, softened |
| 4 medium carrots | ½ c. milk, heated |
| 2 cloves garlic | salt & pepper |
| ½ large onion, minced | |

1. Peel the potatoes, turnips, and carrots and cut them into chunks. Add the garlic, and boil in a large pot in salted water until tender (15-20 minutes).
2. In a separate pan, sauté the onion in the olive oil until translucent.
3. Drain the vegetables and return them to the cooking pot. Add the onions, butter and milk.
4. Using the masher, blend all together until desired consistency is reached (leave a few chunks, or whip until smooth). Salt & pepper to taste.
5. Serve hot, garnished with green onions, fresh, chopped parsley, or grated cheese.

Serves 6-8

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



Ginny's, Inc.
1112 7th Avenue
Monroe, WI 53566

Customer Service: 800-544-1590
8:00 a.m. to Midnight CST, Monday through Friday