Hamburger Gravy w/ Mashed Potatoes

Ingredients:

11b (approx. 2 Cups) ground

beef

5lbs potatoes

6 tablespoons flour

2.5 Cups water

4 tablespoons butter

1 Cup milk

3 teaspoons salt

3 teaspoons Season Salt

Directions:

Potatoes: Peel, rinse, and cut into 1- to 2-inch pieces. Cover potatoes with water in large pot. Salt the water with 1 teaspoon of salt. Boil for 5–10 minutes, until potatoes easily break apart. Turn off heat. Drain potatoes and add 2 teaspoons salt, butter, and milk. Mash the potatoes to desired consistency.

Hamburger Gravy: Cook ground beef over medium-high heat until beef is thoroughly cooked, stirring frequently. Stir in 3 teaspoons Season salt, and flour. Gradually stir in water. Cook and stir 10-12 minutes or until mixture boils and thickens, stirring frequently. Mix with mashed potatoes. Add salt, garlic powder and onion powder to taste. Add water if needed. Freeze leftovers.