

Cook'sCountry

Creamy Mashed Potatoes

Serves 8 to 10

This recipe can be cut in half, if desired.

Ingredients

4 pounds Yukon Gold potato, peeled
12 tablespoons unsalted butter, cut into 6 pieces
1 1/2 cups heavy cream
2 teaspoons salt



Instructions

1. Cut potatoes into 3/4-inch slices. Place potatoes in colander and rinse under running water, tossing with hands, for 30 seconds. Transfer potatoes to Dutch oven, add water to cover by 1 inch, and bring to boil over high heat. Reduce heat to medium and boil until potatoes are tender, 20 to 25 minutes.
2. Meanwhile, heat butter and heavy cream in small saucepan over medium heat until butter is melted, about 5 minutes. Keep warm.
3. Drain potatoes and return to Dutch oven. Stir over low heat until potatoes are thoroughly dried, 1 to 2 minutes. Set ricer or food mill over large bowl and press or mill potatoes into bowl. Gently fold in warm cream mixture and salt with rubber spatula until cream is absorbed and potatoes are thick and creamy. Serve.