



Mashed potatoes are a must with a roast beef or turkey. Slathered in gravy, they make a good meal even better. These mashed potatoes use cream and butter for an added richness. Easy to make, you will want to serve them again and again.

Smooth and Creamy Mashed Potatoes

Ingredients

8 to 12 russet potatoes*

1/2 cup butter

1/2 cup 35% cream

1/4 cup potato water

2 teaspoons Kosher salt

1/2 teaspoon white pepper

8 cups water

1 teaspoon Kosher salt

Instructions

Peel the potatoes, chopping any larger ones so they're all a similar size (* the size of potatoes you use will determine the amount used - if small, use more). Cook in a large pot of water seasoned with 1 teaspoon of salt over a medium heat for 15 to 20 minutes, or until tender. Remove the cooked potato pieces from the pot with a slotted spoon, reserving the liquid.

Place one third of the potatoes in a large bowl and season with the salt and pepper. Mash the potatoes, adding the butter and cream in increments. Add another third of the potatoes to the bowl and continue mashing with additional butter and cream. Add the final third of the potatoes along with the reserved potato water and remaining butter and cream. If required, add additional potato water to ensure a smooth consistency.

Serves 8 to 10.