



FARMERS MARKET

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Perfect Mashed Potatoes

Serves 4

Ingredients

1 1/2 lbs. (680 g) Yukon Gold potatoes, peeled and cut lengthwise into quarters
1/2 teaspoon salt
4 tbl. heavy cream
2 tbl. butter
1 tbl. milk (or more)
Salt and Pepper

Place the peeled and cut potatoes into a medium saucepan. Add cold water to the pan until the potatoes are covered by at least an inch. Add a half teaspoon of salt to the water. Turn the heat on to high, and bring the water to a boil. Reduce the heat to low to maintain a simmer, and cover. Cook for 15 to 20 minutes, or until you can easily poke through them with a fork.

While the potatoes are cooking, melt the butter and warm the cream. You can heat them together in a pan on the stove or in the microwave.

When the potatoes are done, drain the water and place the steaming hot potatoes into a large bowl. Pour the heated cream and melted butter over the potatoes. Mash the potatoes with a potato masher. Then use a strong wooden spoon (a metal spoon might bend) to beat further. Add milk and beat until the mashed potatoes are smooth. Don't over-beat the potatoes or the mashed potatoes will end up gluey.

Add salt and pepper to taste.

Credit: Country Living Country Mornings Cookbook