



Creamy Mashed Potatoes

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 25 minutes

Total Time: 40 minutes

Ingredients

- 4 pounds (12 medium) russet potatoes, peeled
- 1 & 1/4 cups hot whole milk
- 16 tbsp unsalted butter (2 sticks), at room temperature (not melted)
- 1 & 1/2 tsp salt, or to taste (we used sea salt)
- 1 tbsp fresh parsley or chives, finely chopped for garnish (optional)

Instructions

Peel potatoes and rinse in cold water (cut potatoes in half if very large). If you want the smoothest potatoes possible, remove the little knots from the potatoes with a small spoon or the tip of a potatoes peeler. Place potatoes in a large pot (5 quart or bigger) and cover potatoes with cold water and 1 tbsp salt. Bring to a boil and cook partially covered until easily pierced with a knife (boil 20-25 min depending on the size of your potatoes; mine took 22 min).

Drain well and transfer to the bowl of your stand mixer. Grab the whisk attachment and mash potatoes lightly by hand to break them up. Fit mixer with whisk attachment and start on low speed 30 seconds then increase to medium and slowly drizzle in 1 to 1 & 1/4 cups of the HOT milk to reach your desired texture.

With mixer on, add softened butter 1 tablespoon at a time, waiting a few seconds between each addition. Potatoes will be whipped and fluffy. Finally add 1 & 1/2 tsp salt, or add to taste.

Chef's Note:

To keep mashed potatoes warm until serving: cover potatoes and place into a warm oven or transfer to a slow cooker on the low setting to keep potatoes warm until ready to serve.

Recipe by Natasha's Kitchen