

# Mashed Potatoes

Yield: 6 servings

Prep Time: 0:15:00

Cook Time: 0:25:00

Total Time: 0:40:00

1. Peel the potatoes and cut them into evenly sized chunks, about 2 inches wide. Rinse well under cold water to remove excess starch.  5 lb Yukon Gold Potatoes
2. Place the potatoes in a large pot and cover with cold water by 1-2 inches. Add 1 tablespoon of salt to the water.  Water  
 1 tbsp Table Salt
3. Bring the water to a boil over high heat. Reduce to a simmer and cook until the potatoes are fork-tender, about 20-25 minutes.
4. Drain the potatoes and return them to the pot. Set the pot over low heat and gently shake for 1-2 minutes to evaporate excess moisture.
5. Pass the potatoes through a potato ricer into a large mixing bowl for a smooth texture.
6. Add the softened butter, sour cream, and heavy cream to the riced potatoes. Gently fold until incorporated, being careful not to overmix.  1/2 cup Unsalted Butter  
 1/2 cup Sour Cream  
 1/3 cup Heavy Cream
7. Season with 1 teaspoon salt and 1/2 teaspoon freshly ground black pepper. Taste and adjust seasoning if necessary.  1 tsp Table Salt  
 1/2 tsp Black Pepper