



COOKING

MASHED POTATOES

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DESCRIPTION

Delicious, buttery goodness is served up on the side with Chef Kate Honeyman. Learn how to tempt your tastebuds using Yukon potatoes to make these Buttery Mashed potatoes.

INGREDIENTS

- 2 lbs medium Yukon gold potatoes
- 1 lb European-style butter (such as Plugra brand) or regular unsalted butter, at room temperature
- 1/2 cup plus 1 tbsp heavy cream
- salt and freshly ground pepper to taste

TOOLS

- pot
- potato ricer

DIRECTIONS

1. Place the potatoes (skin on) in a pot and cover with cold water. Bring to a simmer and cook for about 20 minutes, until tender and easily pierced with a fork. Drain and peel away the skin.
2. Using a potato ricer, mash the potatoes and butter together. Fold in the cream, salt, and pepper. Your mashed potatoes should be fluffy and light. At this point, you may add different flavors, such as olive oil, pesto, white truffle, etc.