

Classic Mashed Potatoes

Food Network Magazine

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 35 minutes

3 pounds russet potatoes, peeled and cut into chunks

Kosher salt

2 sticks unsalted butter, at room temperature

3/4 to one cup whole milk, warmed

chopped fresh chives (for topping)

Place the potatoes in a large pot. Cover with cold water by one inch. Season generously with salt. Bring to a boil. Reduce the heat to a simmer. Cook until the potatoes are tender, 12 to 15 minutes. Drain well.

Press the potatoes through a ricer or food mill back into the pot. (Alternatively, return the potatoes to the pot and mash with a potato masher.)

Fold in all but two tablespoons of the butter until melted. Gradually stir in 3/4 cup of milk until smooth. If the potatoes still seem thick, gradually add the remaining 1/4 cup of milk as needed. Season with salt.

Transfer the potatoes to a serving dish. Top with the reserved two tablespoons butter. Sprinkle with chives.

Per Serving (excluding unknown items): 290 Calories; 32g Fat (96.3% calories from fat); 1g Protein; 1g Carbohydrate; 0g Dietary Fiber; 87mg Cholesterol; 19mg Sodium. Exchanges: 0 Non-Fat Milk; 6 1/2 Fat.