

Mashed Potatoes

You will need:

- A Vegetable Peeler, or Paring Knife
- A Large Pot
- A Potato Masher**
- 4 or 5 large Russet Potatoes
- Kosher Salt and Black Pepper
- 1 stick of unsalted Butter
- 1 pint of Cream

Directions:

Wash and peel the potatoes, cut them into large chunks and place in the pot. Cover potatoes with **cold water** (go over by an inch or two), add a palm full of salt. Place the pot on the stove over high heat. Once water is boiling, **reduce the heat and simmer** until potatoes are easily pierced with a knife. (about 20 minutes) Drain in a colander.

Add the butter and cream to the same pot. Cook over **low heat**, stirring until the butter has melted and the cream is hot.

Turn off the heat; add the drained potatoes. Mash until they are fluffy and creamy.

Season with salt and pepper, to taste.

***You can also use a hand mixer for whipped potatoes*