



for Thanksgiving

Mashed Potatoes

Side Dish

Source: *Food Network Kitchens*

Ingredients:

- 1 $\frac{3}{4}$ lbs Yukon Gold potatoes, white with skin, scrubbed
- 2 teaspoons kosher salt
- $\frac{1}{3}$ cup buttermilk, at room temperature
- $\frac{1}{3}$ cup whole milk
- Freshly ground white pepper

Ricer

Method:

1. Place the potatoes in a large saucepan and cover them with cold water. Add 1 teaspoon of the salt. Bring to a boil over high heat. Then lower the heat to maintain a simmer.
2. Cook the potatoes until they are tender, about 30-60 minutes.
3. Drain the potatoes and return them to the pan. Swirl the pan over medium heat until the potato skins are dry, about one minute.
4. Cut the potatoes in half crosswise. Put the halves in a ricer cut-side down, and press the potato through the ricer into a bowl. The flesh should easily pass through the holes and the skins should remain in the ricer.
5. Discard the skin, and repeat with the remaining potatoes (Note: If you don't have a ricer, the potatoes can be peeled and put through a food mill, or mashed with a handheld potato masher).
6. Stir the butter into the warm potatoes. Add the buttermilk and combine well.
7. Heat the whole milk in a small saucepan until it is steaming. Do not let it come to a boil.
8. Stir the milk into the potato mixture.
9. Season to taste with the remaining 1 teaspoon of salt and pepper.
10. Transfer the potatoes to a serving bowl or keep them warm in a covered bowl set over a pot of simmering water. The potatoes will dry out if they are left in the pan.