

# BUTTERY MASHED POTATOES

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COOK TIME: 1h 10 mins

SERVES: 4-6

CALORIES: 342 kcal (PER SERVING)

## INGREDIENTS

1 kg/2.2 pounds potatoes, scrubbed and unpeeled  
80 g/3 oz salted butter  
3/4 cup/200 ml cream 20% fat,  
or half-and-half  
salt  
1/4 tsp grated nutmeg  
1/2 freshly ground black pepper  
freshly chopped parsley, for serving, optional

## DIRECTIONS

Place the unpeeled potatoes in a large pot and add hot water, about 5 cm/2 inch above the potatoes. Add 2 tablespoons salt. Cover and bring to a boil over medium-high heat, then reduce heat to a simmer. Cook about 30 minutes, until potatoes are very soft or until knife-tender when testing for doneness.

In the meantime, (just before the potatoes are ready) add cream to a sauce pan, heat without bringing the cream to a boil. Add butter, stir until butter is melted, remove from heat.

When the potatoes are ready, drain them well. Remove from pot. Peel the potatoes by picking each one up with a fork and peel with a paring knife. Return the potatoes to the pot, and start mashing.

Add cream with butter, black pepper, nutmeg and 1 teaspoon salt. Mash until combined and the cream is absorbed. The potatoes will turn into a creamy mixture. Taste and adjust salt, if needed.

Transfer to a serving bowl and serve garnished with chopped parsley. Eat!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.