



Classic Mashed Potatoes

Recipe courtesy of Ina Garten



Classic Mashed Potatoes

Total Time:
28 min
Prep: 15 min
Cook: 13 min

Yield:
4 to 6 servings
Level:
Easy

Ingredients

- ✓ 3 pounds boiling potatoes, such as Yukon Gold
- ✓ Kosher salt
- ✓ 1 1/2 cups whole milk
- ✓ 6 tablespoons unsalted butter
- ✓ 1/2 cup sour cream
- ✓ 1/2 teaspoon freshly ground black pepper

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Directions

Peel the potatoes, cut them into 1-inch cubes and place them in a large pot of boiling salted water. Simmer uncovered for 10 to 12 minutes, until the potatoes are tender. Drain the potatoes in a colander and then return them to the pot.

Meanwhile, heat the milk and butter in a small saucepan until the butter is melted.

Using a hand held mixer, break the potatoes up and at low speed slowly add the hot milk/butter mixture to make the potatoes very creamy. Add the sour cream, 2 teaspoons of salt and the pepper and whisk to combine. Serve hot.

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