
Crowd-Sourced Mashed Potatoes

Sunny Anderson

Food Network Magazine - November, 2021

Preparation Time: 20 minutes

Start to Finish Time: 35 minutes

3 pounds Yukon Gold potatoes, peeled and cut into large chunks

Kosher salt

1 1/2 sticks (twelve tablespoons) salted butter, cut into pieces

1/2 cup milk, warmed

1/2 cup sour cream

freshly ground pepper

chopped fresh chives (for topping)

Place the potatoes in a large pot and cover with water by one inch. Season with salt. Bring to a boil. Reduce the heat and simmer until tender, 12 to 15 minutes. Drain well and return the potatoes to the pot.

Add the butter to the potatoes and mash with a potato masher or fork until well combined. Add the milk and sour cream and stir well. Season with salt and pepper.

Transfer the potatoes to a serving bowl and top with chives.

Yield: 6 to 8 servings

Side Dishes

Per Serving (excluding unknown items): 1443 Calories; 28g Fat (17.9% calories from fat); 40g Protein; 251g Carbohydrate; 16g Dietary Fiber; 68mg Cholesterol; 201mg Sodium. Exchanges: 1 Non-Fat Milk; 5 1/2 Fat.