

# **Mashed Potatoes with Caramelized Onions and Goat Cheese**

Food52 community member Sonali

Food 52 Cookbook by Amanda Hesser and Merrill Stubbs

**Servings: 6**

**4 tablespoons (1/2 stick) unsalted butter**  
**1 tablespoon olive oil**  
**1 1/2 pounds (2 large) yellow onions, thinly sliced**  
**Kosher salt**  
**1/4 teaspoon sugar**  
**3 pounds russet potatoes, peeled and cut into 1-inch pieces**  
**1 1/2 cups half-and-half**  
**1 clove garlic, smashed**  
**1 bay leaf**  
**3 ounces goat cheese**  
**freshly ground black pepper**

To make the caramelized onions: Heat two tablespoons of the butter with the olive oil in a large saute' pan over medium heat. Add the onions and stir to coat with the fat.

Add 1/4 teaspoon of salt and the sugar and cook, stirring frequently, until the onions are golden brown and caramelized, 30 to 40 minutes. If the onions get too dry, add a small amount of water to deglaze the pan. Set aside.

Place the potatoes in a large pot of cold, salted water. Bring to a boil and cook until fork-tender, about 20 minutes.

While the potatoes are cooking, heat the half-and-half, garlic, bay leaf and the remaining two tablespoons of butter in a small saucepan over medium heat.

Drain the potatoes and return them to the hot, dry pot. Stir them over low heat for 2 minutes or until they are dry. Pass the potatoes through a ricer into a large bowl. Gently stir in the hot cream mixture, a little at a time, until the potatoes are smooth and creamy (discard the garlic and bay leaf). You may not need to use all of the liquid.

Set aside a small amount of the caramelized onions for garnish and stir the remaining onions into the mashed potatoes.

Crumble the goat cheese into the potatoes and stir to combine well.

Season with salt and pepper to taste.

Spoon the mashed potatoes into a serving bowl and garnish with the remaining caramelized onions. Serve hot.

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Per Serving (excluding unknown items): 817 Calories; 69g Fat (74.2% calories from fat); 10g Protein; 44g Carbohydrate; 4g Dietary Fiber; 180mg Cholesterol; 72mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 13 1/2 Fat; 0 Other Carbohydrates.  
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