

Horseradish Smashed Potatoes

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Servings: 6

Preparation Time: 35 minutes

Start to Finish Time: 40 minutes

3 pounds (about 10) red-skinned potatoes, cut into 1-1/2-inch chunks

Kosher salt

2 cups whole milk, plus warm milk as needed

3/4 cup (about 8 ounces) finely grated peeled fresh horseradish

3/4 cup sour cream

4 tablespoons unsalted butter, sliced

1/2 cup chopped fresh parsley

freshly ground pepper

Place the potatoes in a large pot. Cover with cold water by one inch. Season generously with salt. Bring to a boil. Reduce the heat to a simmer. Cook until the potatoes are tender, 20 to 25 minutes.

Meanwhile, in a small saucepan, combine the milk, horseradish and a pinch of salt. Bring to a simmer. Reduce the heat to low. Cook, stirring occasionally, until the horseradish is tender and infuses the milk, about 10 minutes (its okay if the mixture looks curdled). Cover to keep warm.

Drain the potatoes well, then return to the pot over low heat. Cook until the excess liquid evaporates, 1 to 2 minutes. Add the sour cream and butter. Smash with a potato masher until the butter is melted and the potatoes are mostly smoothed but with some chunks. Mash in the milk mixture and parsley until creamy. Season with salt and pepper. If the potatoes still seem thick, add more warm milk as needed.

Transfer the potatoes to a serving dish.

Per Serving (excluding unknown items): 131 Calories; 14g Fat (92.0% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 33mg Cholesterol; 19mg Sodium. Exchanges: 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.