

## **Creamy Mashed Potatoes**

2 pounds Yukon gold potatoes, peeled  
6 tablespoons unsalted butter, cut into 6 pieces  
 $\frac{3}{4}$  cup heavy cream  
1 teaspoon salt  
White pepper

Cut potatoes into  $\frac{3}{4}$  inch slices, place potatoes in colander and rinse under running water, tossing with hands, for 30 seconds. Transfer potatoes to deep pot, add water to cover by 1 inch, and bring to boil over high heat. Reduce heat to medium and boil until potatoes are tender, 20-25 minutes.

Meanwhile, heat butter and heavy cream in small saucepan over medium heat until butter is melted, about 5 minutes. Keep warm.

Drain potatoes and return to pan, stir over low heat until potatoes are thoroughly dried, 1 to 2 minutes. Set ricer or food mill over large bowl and press potatoes into bowl. Gently fold in warm cream mixture and salt with rubber spatula until cream is absorbed and potatoes are thick and creamy.

**DO NOT OVERBEAT POTATOES, IT WILL GET GLUEY.**