

# Dreamy Mashed Potatoes

**Author: Ree Drummond**

**Category: Side**

**Servings: 10**

**Preparation Time: 45-60 min**

**Cooking Time:**

## **A note before you start:**

This recipe calls for either Russet potatoes or Yukon Gold. You could use a combination of both. While Ree's original recipe is simply delicious, it isn't exactly low cal. Susan suggests making the following changes: Cut the butter back to 1&1/2 sticks, and cut the cream cheese to 4oz. Instead of 1/2 cup of heavy cream, Susan uses all half and half. The results won't be as rich but..... your waistline will thank you!

## **Ingredients:**

- ◆ 5 lbs of either russet or Yukon gold (or a combination of both)
- ◆ 12 TBSP of butter\* see note before you start above
- ◆ 4 oz of room temperature cream cheese\*
- ◆ 1 cup of half and half
- ◆ Salt and Pepper to taste

**Step 1: Wash the potatoes well, and then peel them and dice into one inch pieces.**

**Step 2: Place the diced potatoes in a large pot and cover with cold water to about an inch over the spuds.**

**Step 3: Bring the water to a boil and add 2 tsp of salt. Reduce the heat to a gentle simmer and cook for 16-20 minutes (until fork tender).**

**Step 4: While your potatoes are cooking, gently warm your dairy of choice in a small saucepan on low minus the butter and the cream cheese.**

**Step 5: When the potatoes are cooked, (fork tender) drain them and put them back in the pot. Either allow them to sit for 5 minutes, or turn the heat on the lowest setting for about a minute or two. This allows excess moisture to evaporate.**

**Step 6: Whether you're using a masher, or a ricer, process the potatoes to the consistency of your choice, and then gently fold in all the other ingredients. Be careful not to 'overwork' the potatoes when mixing as this will cause them to release more starch which will result in gummy mashed potatoes.**

**Buon Appetito!**



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