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BeCoolGrandpa.com

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Smashed Potatoes

Inspired by, Ina Garten

Serves: 6 to 8

Prep time: 20 mins.

Skill level: easy

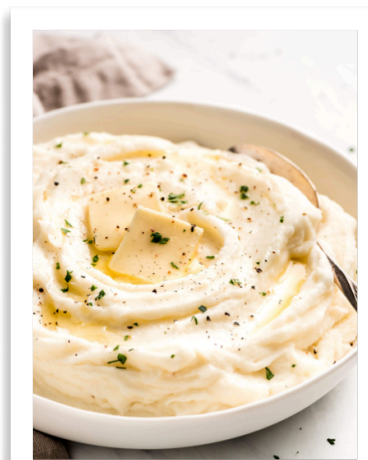
Cook time: 45 mins.

Cooking method:
cooktop, large pot with
lid. Electric mixer.



ingredients:

3 pounds red new potatoes,
unpeeled
1 tablespoon kosher salt, plus 2
teaspoons
1 1/2 cups half and half
1/4 pound unsalted butter
1/2 cup sour cream
1/2 cup freshly grated Parmesan
1/2 teaspoon ground black pepper
1/4 oz fresh Chives - cut



instructions:

Step 1 - Place the potatoes and 1 tablespoon of salt in a 4-quart saucepan and add cold water to cover. Bring to a boil, lower the heat and simmer covered for 25 to 35 minutes, until completely tender. Drain.

Step 2 - In a small saucepan, heat the half-and-half and butter. Put the potatoes into the bowl of an electric mixer fitted with a paddle attachment and mix the potatoes for a few seconds on low speed, to break them up. Slowly add the hot cream and butter to the potatoes, mixing on the lowest speed (the last quarter of the cream should be folded in by hand). Fold in the sour cream, Parmesan cheese, Chives and the remaining salt, and pepper; taste for seasoning and serve immediately. If the potatoes are too thick, add more hot cream and butter.



grandpa's thoughts:

These are the most perfect mashed potatoes ever! They are creamy, but still have texture because of the skin and little chunks. They are way easier than regular mashed potatoes too. It can be a little messy if you try and put all the potatoes in the mixer at once. I start with the mixer bowl half full and gradually add the potatoes while the mixer is going on the slowest speed.

You can make them a few hours ahead of serving, just cover them with foil and place in a warming oven.

Every single person I've made these for, including self-proclaimed mashed potato connoisseurs, has said that these are the best mashed potatoes they've ever had! What else can I say? These are incredible, and I wouldn't change a thing about the recipe.