

Mashed Potatoes

Creamy, fluffy mashed potatoes made with butter, cream, and perfect seasoning. The ultimate comfort food side dish for any meal.

20 min

PREP

20 min

COOK

40 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 3 potato
- 4 tbsp butter
- 4 tbsp heavy cream
- 1 tsp white pepper
- 1 tsp nutmeg
- 2 tsp salt

Instructions

- 1 Prepare the Potatoes**

Peel 3 large potatoes and cut into evenly-sized cubes about 1-2 inches in diameter.
- 2 Cook the Potatoes**

Place potato cubes in a large saucepan and cover with cold water by 1 inch. Add 1 teaspoon of salt to the water and bring to a boil over medium-high heat.
- 3** Cook potatoes for 15-20 minutes, or until they are fork-tender and break apart easily when pierced with a fork.
- 4 Drain and Dry**

Drain the potatoes thoroughly in a colander, then return them to the hot pot for 30 seconds to evaporate any remaining moisture.
- 5 Mash and Season**

Using a potato masher, crush the potatoes until they reach your desired consistency. Add 4 tablespoons of butter and mix until melted and fully incorporated.

6 Gradually add 4 tablespoons of cream, remaining 1 teaspoon salt, 1 teaspoon white pepper, and 2 teaspoons freshly grated nutmeg. Mash and fold until smooth and creamy.

7 **Serve**

Transfer to a serving bowl and serve immediately while hot.

Tips

Use a potato ricer or food mill for the smoothest, most professional texture - these tools create fluffy mashed potatoes without overworking the starches.

Always warm your dairy ingredients before adding them to the potatoes to maintain temperature and prevent the mixture from becoming dense.

Drain potatoes thoroughly and let them sit in the pot for a minute after draining to allow excess steam to evaporate, preventing watery mashed potatoes.

Season gradually and taste as you go - you can always add more salt, pepper, or nutmeg, but you can't take it away once it's mixed in.

For ultra-smooth results, pass the mashed potatoes through a fine-mesh sieve after mashing to remove any remaining lumps.

Add butter before liquid dairy - this coats the potato starches and helps create a richer, more luxurious texture.

Keep mashed potatoes warm by placing the pot over a larger pot of barely simmering water, stirring occasionally to prevent a skin from forming.

Save some pasta water or potato cooking liquid to adjust consistency if needed - it adds flavor while thinning the mixture.