

Mashed Potatoes

<http://userealbutter.com/2010/10/25/mashed-potatoes-recipes/>

3 lbs. yukon gold potatoes (organic is preferable)

4-6 tbsps unsalted butter, cut into 1-tbsp pieces

1/4 – 1/2 cup cream, half and half, or milk (your choice... guess which one tastes better)

salt to taste

pepper to taste

Set a large pot of water on the stove over high heat. Scrub the potatoes clean unless you plan to remove the skins (I leave the skins on). When the water in the pot comes to a boil, add the potatoes, whole, to the pot. Let the water return to a boil and monitor to make sure it doesn't boil over. Cook the potatoes for 20-25 minutes. Poke with a fork to make sure the largest potato is soft in the middle. When the potatoes are done, remove them from the pot (you could drain them, but we like to let our water cool and then water our yard with it). If you like watery potatoes (I do not), you can reserve some of the water to thin the potatoes. Place the potatoes in a large, wide bowl and mash them with your potato masher. While they are still hot, mash in the butter until it is melted. Stir in cream or half and half or milk until the potatoes have reached your desired consistency. I tend to like my mashed potatoes pretty thick and chunky. Season with salt and pepper to taste.