



Herbed Mashed Potatoes

Ingredients:

3 lbs russet potatoes, peeled and quartered
salt for seasoning water
2 tbsp salt
4 -6 tbsp butter
1/4 cup heavy cream
1/2 cup half and half
2 tbsp parsley, minced
1 tbsp chives, minced
2 tsp black pepper

Directions:

Place potatoes in a large pot, and cover with water by about 3 inches. Season with salt and bring to a boil. Let potatoes cook in boiling water for 20-30 minutes until soft and can easily be broken apart with a fork.

Drain potatoes, reserving 1 tbsp cooking water.

In same pot you cooked potatoes in, melt butter. Add potatoes and using a whisk, mash up with 4 tbsp butter. Add cream and half and half, and keep mashing potatoes with whisk until they are all broken up. Add salt and pepper, and using the whisk, whip potatoes like you would whisk whipped cream, or a batter. Keep whisking until smooth, and lump free. If needed add more butter to make smooth.

Stir in chives and parsley. Serve immediately.