

Celery Root and Potato Mash

PREP 30 minutes TOTAL 55 minutes

8 TO 10 SERVINGS

- 1 pound celery root (celeriac), peeled, cut into $\frac{1}{2}$ -inch pieces (about 4 cups)
- $2\frac{1}{2}$ pounds russet potatoes, peeled, cut into 1-inch pieces (about $6\frac{1}{2}$ cups)
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) unsalted butter, cut into pieces
- $\frac{1}{2}$ cup (or more) whole milk
- $\frac{1}{4}$ cup chopped celery leaves

Cook celery root in large pot of boiling salted water 5 minutes. Add potatoes to pot; cook until all vegetables are tender, about 20 minutes. Drain. Return vegetables to pot; stir over medium-high heat until dry, 1 to 2 minutes. Remove from heat; add butter. Using potato masher, mash

vegetables until butter is incorporated. Add $\frac{1}{2}$ cup milk; mash until almost smooth, adding more milk as needed. Stir in celery leaves. Season with salt and pepper.