

## Chronicle Classic: Best Way Mashed Potatoes

**Serves 6-8**

**Active time:** 20 minutes

**Total time:** 35 minutes

**4 pounds russet potatoes**

**1 tablespoon kosher salt + salt to taste**

**1 cup whipping cream**

**8 tablespoons butter, sliced**

**Freshly ground pepper to taste**

**Instructions:** Peel the potatoes and cut into eighths. Place in a large pot and cover with cold water. Add the tablespoon of salt and bring to a simmer over medium-high heat. Simmer until the potatoes are cooked through, about 12-15 minutes. Drain potatoes in a large colander and shake to remove excess moisture.

Meanwhile, warm the cream in a saucepan over low heat, or pour the cream into a microwave-safe container and microwave for 30 seconds.

Transfer the potatoes to a large bowl

and mash with a handheld potato masher until they reach the texture you like. Stir in the butter and cream and season with salt and pepper and more salt, if desired.

**Note:** To reheat mashed potatoes, transfer to a microwave-safe bowl, cover with plastic wrap and microwave on high for 2-3 minutes until heated through.

**Per serving:** 340 calories, 4 g protein, 64 g carbohydrate, 23 g fat (14 g saturated), 72 mg cholesterol, 23 mg sodium, 3 g fiber