

Photo Coming Soon



Smooth & Creamy Mashed Potatoes

INGREDIENTS

- 2 lbs potatoes (I recommend russet or Yukon Gold)
- 4 Tablespoons butter
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ cup parmesan cheese

DIRECTIONS

1. Heavily salt a pot of water, then bring to a boil.
2. Peel and dice the potatoes, then place them in the boiling water.
3. Cook until the potatoes are fork-tender, then drain all the water. Mash the potatoes until there are little to no chunks.
4. Add the butter, salt, and pepper, then mix well.
5. Pour in the heavy cream and mix until smooth. Stir in the Parmesan cheese for an extra creamy texture.
6. Serve warm and enjoy!

NOTES

- **Potato Ricer**

If you have a potato ricer, definitely use it for these mashed potatoes! It creates an extra-creamy texture and helps eliminate any stubborn clumps — unless, of course, you like those little clumps. No judgment here!

- **Bacon, Ranch, Cheese**

Just like my Fried Rice recipe, these mashed potatoes are an empty canvas. Add whatever toppings or mix-ins make you happy! Try crispy bacon bits, a drizzle of ranch, or even some shredded cheese for a rich, cheesy twist.

- **Garnish**

The garnish is where you can really get creative. Mashed potatoes pair beautifully with scallions, shredded cheese, bacon bits, or even a small square of butter that melts right into the top — pure comfort in every bite.