



# Homemade Mashed Potatoes

SERVINGS: 4-6

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

## Ingredients

Yukon gold potatoes, peeled and cut into chunks  
4 cloves garlic, peeled (adjust based on your preference)  
1/2 cup heavy cream (more if needed)  
1/4 cup unsalted butter  
Salt (to taste)

## Directions

### 1. Prepare the Potatoes and Garlic:

- In a large pot, add the peeled and chopped Yukon gold potatoes and the garlic cloves. Cover with cold water and add a generous pinch of salt.

### 2. Boil:

- Bring the pot to a boil over medium-high heat. Once boiling, reduce the heat to medium and let it simmer until the potatoes are fork-tender, about 15-20 minutes.

### 3. Drain:

- Once cooked, drain the potatoes and garlic in a colander and let them sit for a minute to allow excess moisture to evaporate.

### 4. Mash:

- Return the potatoes and garlic to the pot. Using a potato masher or a ricer, mash the potatoes until smooth and creamy.

### 5. Add Cream and Butter:

- In a small saucepan, heat the heavy cream and butter over low heat until the butter is melted and the cream is warm. Pour this mixture into the mashed potatoes.

### 6. Mix and Season:

- Stir the potatoes with a wooden spoon or spatula until fully combined. Season with salt and freshly ground black pepper to taste. If the potatoes seem too thick, you can add a bit more heavy cream to reach your desired consistency.

### 7. Serve:

- Transfer the garlic mashed potatoes to a serving bowl. Garnish with chopped fresh chives or parsley if desired. Serve hot.



*Executive Chef Jeff Johnson*  
3j's Catering  
3jscatering.com  
571-373-7607

