

CHEESY MASHED POTATOES

This recipe had me at “cheesy.” I’ve never been a big mashed potatoes fan until I had them with cheese. Although decadent, it’s worth the splurge once in awhile. I love to serve these as a side for steak or roast dishes. It’s also great to use the leftovers—if there are any—on top of a chicken and vegetable casserole. Enjoy!

INGREDIENTS (serves 8 – 10)

8 large Yukon gold potatoes (4 or 5 lbs)

2 teaspoons kosher salt

6 tablespoons butter

$\frac{1}{4}$ cup whole milk

$\frac{1}{2}$ cup Half and Half

$\frac{3}{4}$ cup grated parmesan

$\frac{3}{4}$ cup grated gruyere

chopped fresh parsley (for garnish)

red pepper flakes (for garnish)

PREPARATION

Peel potatoes (or leave skin on if you prefer). Cut into 1” squares and place in a large pot. Add enough cold water that the water line is 1-inch above the potatoes. Stir in one teaspoon of sea salt.

Turn the heat to high and bring to a boil. Reduce heat to medium and continue to cook for about 10 minutes or so until a fork can be inserted into the potatoes easily.

Drain out the water and then put the potatoes back in the pot

and turn the heat to low for about one minute. This helps the remaining water evaporate. Shake the pot a few times so the potatoes don't stick.

In a small pot, add the milk and half and half. Melt the butter. As soon as the butter is completely melted, set aside until ready to use. Don't allow the milk to boil.

Mash the potatoes in the pot with a potato masher. Add in the melted butter and milk mixture, the two cheeses and one teaspoon of salt. Fold all the ingredients together until the liquid has been soaked up by the potatoes.

Taste the potatoes and re-season adding more salt if necessary.

Garnish with chopped parsley and red pepper flakes. Serve immediately.