



# MASHED POTATOES

with Sour Cream

Servings: 4-6

## Ingredients

- 3 pounds Yukon gold potatoes peeled if desired
- 2 cups chicken broth
- 2 Tbsp. kosher salt
- 1 1/2 cups milk
- 6 Tbsp. unsalted butter
- 1/2 cup sour cream
- 1/2 tsp. black pepper
- Chives for topping

## Directions

- 1.** Cut the potatoes into 1-inch cubes and place them in a large pot with the chicken broth. Add enough water to cover the potatoes and add about 2 tablespoons of salt. Bring to a boil, then lower the heat and simmer, uncovered, for about 10 to 12 minutes, until the potatoes fall apart easily when pierced with a fork.
- 2.** Meanwhile, heat the milk and butter in a small saucepan, until the butter is melted. Keep warm.
- 3.** As soon as the potatoes are tender, drain in a colander.
- 4.** Place hot potatoes in mixing bowl and mix until smooth, about 1 minute.
- 5.** Slowly add in milk/butter mixture and sour cream.
- 6.** Turn up speed and beat for about 30 seconds, or until milk is absorbed. Gradually turn up speed and mix for 1 minute longer.
- 7.** Switch to whipping attachment and beat for about 1 minute, or until fluffy.
- 8.** Serve warm topped with extra butter (if desired) and chopped chives.