



## Creamy Mashed Potatoes

### Ingredients:

- 2 1/2 pounds Yukon gold potatoes
- 1 teaspoon kosher salt
- 1 tablespoon butter
- 1/2 cup milk, plus more as needed

### Directions:

- Wash and peel the potatoes. Cut into 1-inch cubes. Bring a pot of water to a boil and add the potatoes; boil until tender, about 20 to 30 minutes.
- Add the potatoes to the bowl of a stand mixer; add the salt and butter and stir to combine. Make sure the butter is in the center of the hot potatoes so it melts. Let sit for 10 minutes.
- Add the milk to the bowl of the stand mixer. Using the whisk attachment, beat the potatoes on medium until smooth; add a little more milk to achieve desired consistency. Serve immediately.



Serves: 8