

MASHED WHIPPED POTATOES

F EASY

Last Modified: 12/10/2015

PREP: 9+ Hrs
COOK: 1 Hr
STOVETOP

VEGETABLES

MAKES 8 To 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Yukon Gold Potatoes	Thin Sliced
1	Gallon	Whole Milk	
1	Stick	Unsalted Butter	
1	Tsp	Kosher Salt	

PREPARATION

HINTS	While this method does indeed use up a load of Milk, Reserve those starch saturated Milk leftovers to use in any to-die-for creamy, thick Chowder recipe.
TOOLS	1) Potato Ricer 2) Stock Pot & Lid 3) Large Serving Bowl 4) Electric Hand Mixer 5) Mandolin Slicer 6) Large Colander 7) Salad Spinner
PREP	The Day Before: Slice the peeled Potatoes as thinly as possible with the mandolin slicer and place them immediately in the stock pot with 4 quarts of cold water. Cover and refrigerate them overnight while stirring them once or twice.
CAUTION	You are attempting to remove the surface Starch here in order to end up with fluffy Mashed Potatoes and NOT sticky, gooey Mashed Potatoes. Do NOT skip this step.
1	Drain the Potatoes and rinse them with clean, cold water; spin until no more water comes off in the salad spinner. Place the Potatoes back into the stock pot, cover them completely with Milk and set them over medium heat with the lid on. Bring them to a simmer, about 35 minutes. Reduce the heat in order to maintain a low simmer and cook them while uncovered, until the Potatoes are fork tender and beginning to fall apart, 25 to 30 minutes. Lightly stir every so often in order to keep the Milk from burning (being careful to NOT break up the Potato Slices too much).
2	Reserve 1 cup of the cooking Milk. Drain the Potatoes thoroughly in a Colander and return them to the warm stock pot. Press the Potatoes through a ricer into a large serving bowl. Add in Butter and Salt. Use an electric hand mixer on low speed while slowly adding in the reserved Milk until the correct consistency is reached, but for no longer than 15 to 30 seconds. Do not over whip them because any remaining residual Starch WILL come out of hiding.
SERVE	Serve the Potatoes while hot with a large pat of Butter on top and a large slug of hot Recipe: Turkey - Roasted Whole Turkey (Giblet Gravy) on the side.

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