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|  | **MASHED POTATOES** | | |
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| Image result for mashed potatoes for thanksgiving |  |  | |
|  |  | **COOK TIME** | |
|  |  | Prep | 1 hr |
|  |  | Cook | 30 m |
|  |  | Ready In | 1 hr 30 m |
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| **INGREDIENTS** | |  |  |
| **🖵** | 3 pounds Yukon gold potatoes |  |  |
| **🖵** | 2 teaspoons salt, divided |  |  |
| **🖵** | 1/3 cup butter |  |  |
| **🖵** | 1/3 cup half-and-half |  |  |
| **🖵** | 4 ounces cream cheese, softened |  |  |
| **🖵** | 3/4 teaspoon coarsely ground pepper |  |  |
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| **DIRECTIONS** | |  |  |
| **Peel, Boil & Drain.**  Peel potatoes, and cut into 1-inch pieces. Bring potatoes, 1 tsp. salt, and cold water to cover to a boil in a medium-size Dutch oven over medium-high heat. Reduce heat to medium-low, and cook 16 to 20 minutes or until fork-tender; drain. | | |  |
| **Add Creamy Richness.**  Return potatoes to Dutch oven. Cook until water evaporates and potatoes look dry. Mound potatoes on 1 side; add butter, next 3 ingredients, and remaining 1 tsp. salt to opposite side of Dutch oven. Cook 1 to 2 minutes or until butter is melted and mixture boils. | | |  |
| **Beat Until Smooth.**  Remove from heat; beat at medium speed with a hand-held electric mixer 30 seconds to 1 minute or to desired degree of smoothness. (Do not overbeat.) Serve immediately | | |  |