Make-Ahead Mashed Potatoes Recipe
Makes 8 cups, to serve 8 generously

3 large Russet potatoes (2 pounds), peeled and cut into 1 1/2-inch chunks
3 to 4 Yukon Gold or yellow flesh potatoes (2 pounds), peeled and cut into 1 1/2-inch chunks
2 to 3 tablespoons salt for the potato water, plus more, to taste
2/3 cup heavy cream
1 cup (2 sticks) unsalted butter, cut into pieces
1/2 cup whole milk, half and half, or heavy cream (for reheating)
Pepper, to taste

1. In a large pot, place the potatoes. Add cold water to cover by 1 inch, and add enough salt so the water tastes as briny as the sea. Bring to a boil over high heat. Reduce the heat to a simmer and cook the potatoes for 25 to 30 minutes, or until tender when pierced with the tip of a paring knife. Drain in a colander and return to the pot. Set the pot over low heat and stir the potato chunks for 1 to 2 minutes to dry them.

2. Meanwhile, in a microwave or in a saucepan over medium heat, heat the cream until hot (bubbles form around the edges.) Keep warm, or reheat when ready to add to the potatoes.

3. Add the butter to the pot of hot potatoes (still over low heat) and mash well with a potato masher until the butter melts. (There may be a few ‘rustic’ lumps. If you like perfectly smooth mashed potatoes, pass them through a ricer and then add the butter.) Using a sturdy whisk, gradually stir the hot cream into the potatoes. Add salt and pepper to taste.

4. If making ahead, transfer the mashed potatoes to a bowl, cover with plastic wrap, and refrigerate for up to 3 days.

5. To reheat, in the bottom of a large saucepan, heat the 1/2 cup milk or cream. Add the potatoes in large spoonfuls to the pot, and stir constantly over medium-low heat until hot. Add more milk or cream as needed to obtain the desired consistency and taste again. Add more salt and pepper, if you like.

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