



Parmesan Smashed Potatoes



Ingredients:

- 3 lb red potatoes, unpeeled
- 1 T Kosher salt, plus 2 t
- 1 ½ c Half-and-Half
- ¼ lb (1 stick) unsalted butter
- ½ c sour cream
- ½ c freshly grated Parmesan cheese
- ½ t freshly ground black pepper

Method:

1. Place potatoes and 1 T salt in a 4 qt saucepan with cold water to cover. Bring to a boil, lower heat, and simmer covered for 25 to 35 minutes, until potatoes are completely tender. Drain.
2. In a small saucepan, heat Half-and-Half and the butter. Transfer potatoes to an electric mixer fitted with a paddle attachment and mix a few seconds on low speed to break them up. Slowly add hot cream and butter to potatoes, mixing on lowest speed to desired consistency, the last quarter of cream and butter should be folded in by hand.

NOTE: We usually do not end up using all of the butter and cream.

3. Fold in sour cream, Parmesan cheese, remaining 2 t of salt and pepper. Season to taste and serve immediately. If potatoes are too thick, add more cream and butter