

Light & Fluffy Mashed Potatoes

A recipe by KC Coake and posted
on realcoake.com

Prep & Cook Time: About 45 minutes

Ingredients:

- 3 lbs Russet Potatoes (about 6)
- 1/2 cup milk
- 2 Tablespoons unsalted butter
- 1 teaspoon salt
- 1/8 teaspoon pepper

Directions:

1. Peel potatoes and cut into 1 to 1.5 inch chunks.
2. Place in pot, cover with water with 1 additional inch covering the potatoes. Gently boil for 25 to 30 minutes or until a fork easily slides through the potatoes. Remove from heat and drain.
3. Place potatoes in your mixing bowl with the flat beater attached. Turn your mixer to speed 2 or low and mix for 1 minute or until the potatoes are relatively smooth.
4. Add the remaining ingredients. Turn your mixer to speed 4 or medium low and mix for 30 seconds to allow the milk to absorb. Turn your mixer to speed 6 or medium high and mix for 1 minute.
5. Change the beater to a whisk and scrape your bowl down. Taste test and adjust seasonings if needed. With the whisk, turn your mixer to speed 10 or high and mix for 3 minutes.

It is important to time as you go, the times really make a difference in the potatoes coming out light and fluffy.

