



Parmesan Mashed Potatoes

Ingredients

- 3 pounds Yukon Gold Potatoes, peeled and quartered
- 2 tablespoon kosher salt, plus 2 teaspoons
- 1 ½ cups half and half or whole milk
- ¼ pound butter
- ½ cup sour cream
- ½ cup freshly grated Parmesan
- ½ teaspoon ground black pepper
- 1 tablespoon chopped chives

Procedure

1. Put the potatoes into a large pot, 2 tablespoons salt, and cover with cold water. Bring to a boil over medium-high heat and cook until the potatoes are tender, about 20 minutes. Drain them well.
2. Meanwhile, in another pot, heat the cream and butter in a small saucepan.
3. Mash the potatoes with a potato masher.
4. Add the hot cream and season with salt and pepper. Mix together with a spoon.
5. Fold in the sour cream, Parmesan cheese, the remaining salt, and pepper; taste for seasoning and serve immediately. If the potatoes are too thick, add more hot cream and butter.
6. Sprinkle with chives and serve immediately.

Recipe by *Family Day* Chef Melissa Buchbinder: thepinkaproncatering.blogspot.com

