



CREAMY WHIPPED POTATOES

SERVINGS: 6

ACTIVE TIME: 15 mins

TOTAL TIME: 25 mins

This Creamy Whipped Potatoes recipe is the smoothest, tastiest sidekick to almost any southern-style protein. From meatloaf, to pork chops, to a giant turkey on Thanksgiving day, this dish is as comforting as it is classic. While mashed potatoes are a treat themselves, nothing quite beats the creamy, fluffy texture of whipped potatoes!

Ingredients

- > 4 russet potatoes
- > 1 cup half and half
- > 4 tablespoons butter (1/2 stick)
- > 1 teaspoon garlic powder
- > 1/4 cup sour cream

Directions

1. To make the Creamy Whipped Potatoes, we will start by rinsing and peeling the potatoes. I typically like to rinse the potatoes a second time after peeling them to wash off any remaining dirt. Pat the potatoes dry and then cut them into small chunks. Do your best to make sure that the chunks are all similarly sized so that the potatoes all cook at the same rate. The smaller you cut the potatoes, the faster they will cook.
2. Transfer the cut potatoes to a medium sauce pot and fill the pot with water until the potatoes are covered by an inch. Add a tablespoon of kosher salt to the water and bring to a boil over medium-high heat. Once boiling, reduce heat to medium and cook the potatoes until they are fork tender. This will typically take anywhere from 5 to 10 minutes once the water has been brought to a boil, depending how large or small you cut the potatoes in step 1.
3. While the potatoes are cooking, combine the half and half, butter and garlic powder into a small sauce pot and warm over low heat. Heat until the butter has fully melted and the garlic powder has been infused into the liquid. Give it a good stir and then cover to keep warm for a later step.

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Shopping List

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| <input type="checkbox"/> 4 russet potatoes | <input type="checkbox"/> 1 teaspoon garlic powder |
| <input type="checkbox"/> 1 cup half and half | <input type="checkbox"/> 1/4 cup sour cream |
| <input type="checkbox"/> 4 tablespoons butter (1/2 stick) | |

4. Test the potatoes for doneness by taking a fork and piercing one of the chunks. If the fork goes into the potato with little resistance, they are ready. Place a colander in your kitchen sink and strain the potatoes.
5. Transfer the potatoes into the work bowl of a stand mixer. If you do have a stand mixer, use a mixing bowl and a hand mixer. If you have neither, it'll be hard to make "whipped potatoes," but this recipe will still yield tasty mashed potatoes. For my money, though, if I'm going to consume this much fat and carbohydrates, I'm looking for the fluffy, creamy texture of whipped potatoes. Using the paddle attachment, start on medium speed for about 15 seconds to get the potatoes broken down a little bit and then crank up the speed to medium-high and let it go for a minute to really fluff up the potatoes and achieve an even consistency.
6. Reduce the speed to low and slowly drizzle in the half and half mixture from step 3. Depending on the size of your potatoes, you may not use all of the liquid. I would recommend adding in $\frac{1}{2}$ cup to start and then incrementally add in $\frac{1}{4}$ cup of the liquid at a time. If you add too much liquid, the potatoes will become soupy. You are aiming for a thick but creamy texture. Lastly, add the in the sour cream and let the mixer run for a moment or two to fully incorporate the sour cream. Scrape down the sides of the mixing bowl and taste the potatoes. They will likely need some salt and a few cracks of black pepper, but depending on the salt content of the various ingredients we've added in, they may not need any and so it's important to taste first. Once seasoned, the potatoes can be served immediately.



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