



Easy Mashed Potatoes Recipe

Author: Vadim Rachok

Category: Side Dishes, Chef's Advice

This mashed potato recipe is perfect if you're looking for good, old-fashioned mashed potatoes. Made with Idaho potatoes, milk, butter, and optional garlic, this go-to recipe makes a classic holiday dish. Learn how to make mashed potatoes that come out smooth, creamy, and delicious every time. Serve with gravy or extra butter on top.

recipe of mashed potatoes

Prep Time:

15 mins

Cook Time:

1 hr

Total Time:

1 hr 15 mins

Servings:

6

The ingredients you need:

17,6 ounces (500 g) potatoes

3,5 ounces (100 g) butter

5,3 ounces (150 g) cream

2 cloves garlic

0,04 ounces (1 g) nutmeg

0,1 ounces (4 g) salt

Let's start !

1

Dice the peeled potatoes into even cubes, rinse with water, and place on the stove.

2

Add enough water to cover the potatoes. Add 2 cloves of garlic and cook until potatoes are tender.

3

Pour the cream into a saucepan and add the butter. Place the saucepan over low heat and cook until the butter is melted.

4

Take another saucepan with a sieve and rub the potatoes through the sieve. Mash the garlic as well.

5

Add nutmeg, salt, and a mixture of cream and butter to the potatoes.

6

Place the saucepan over low heat and whisk until the potatoes are pliable, tender, and airy.