

# Creamy & Fluffy Mashed Potatoes

Like all of her recipes, Nana has researched, tested, retested, and experimented until getting exactly what she wants. Although Pa eats any and all mashed potatoes, Nana has been on a mission to create creamy & fluffy mashed potatoes instead of the ones she says can be used for glue. One of Nana's keys to deliciousness is using red potatoes, even though she's seen many recommendations to use Yukon Gold. To prevent a gummy mess, she has also begun using potatoes that have been stored for 2 weeks or less in the refrigerator.

## Ingredients

2 pounds potatoes  
1 tablespoon salt  
½ cup butter  
¼-½ cup half & half  
salt and pepper to taste



## Instructions

- ❖ Peel and quarter potatoes. *(The larger pieces keep from making watery creamed potatoes.)*
- ❖ Once cut, cover with water to one inch above the potatoes in a large saucepan.
- ❖ Add tablespoon of salt to the water and bring to a boil. *(Starting with cold water, helps cook potatoes more evenly.)*
- ❖ Once you have a rolling boil, lower heat to a low boil, and cook the potatoes for about 15 minutes or until tender.
- ❖ Drain your potatoes in a colander. Then put them back in the saucepan.
- ❖ In a smaller saucepan, heat butter and half & half until butter is melted.
- ❖ Using a hand potato masher or an electric mixture with a whisk, begin mashing potatoes while adding a small amount of the melted butter and half & half until the correct consistency is obtained.
- ❖ Salt and pepper to taste.
- ❖ You may know this, but mashed potatoes are great leftover just heated in the microwave. If they are too stiff, add a splash of half & half, then heat again.

Leftover mashed potatoes are delicious turned into potato pancakes.

  
**Nana's Kitchen!**  
*Made With Love and Purpose*