

## Simple Mashed Potatoes

Makes 6 servings

These rustic potatoes include the skins. You can make them thicker or thinner by varying the amount of half and half.

3 lb Yukon Gold potatoes (preferably large)

1 teaspoons salt

1 cup half and half

1 stick (1/2 cup) unsalted butter

Salt and pepper to taste

Directions:

1. Cut potatoes into 1-inch cubes. Transfer to a heavy saucepan and add enough cold water to cover the potatoes by two inches. Add 1 teaspoon salt and bring mixture to a boil. Reduce heat and simmer, partially covered, until potatoes are fork tender, 10 to 15 minutes.
2. Drain the potatoes in a colander. Return them to the pan and cook over moderate heat, shaking the pan occasionally for 1 to 2 minutes. Take potatoes off heat. Mash potatoes, cover and keep warm.
3. Heat half and half and butter in a saucepan over moderate heat until the butter is mostly melted. Fold mixture into the mashed potatoes. Season with salt and pepper.

Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia