RECIPE

Mashed Potatoes

Smooth, savory mashed potatoes made in one pot, the everyday dinner side that belongs on every holiday table.

MAKES

8 servings US Metric

TOTAL

45 min

Ingredients

- [ ] 2 ½ lb russet potatoes, scrubbed, skins on, cut in 2-inch chunks
- [ ] 1 tablespoon salt for the cooking water
- [ ] 4 tablespoons olive oil
- [ ] ½ cup no-salt-added vegetable broth
- [ ] 1 teaspoon salt

Method

1. Scrub the potatoes, leave the skins on, and put them in a 5-quart pot. Cover them with cold water by 1 inch and stir in the tablespoon of salt.
2. Bring to a boil, then turn the heat down so it bubbles gently and set the lid ajar. Water boils at about 203 °F here, so give it extra time: 20 to 25 minutes. They are done when a fork slides in with no resistance.
3. While they cook, warm the broth in a bowl in the microwave, about 45 seconds, until it steams.
4. Drain the potatoes well. Put them back in the empty hot pot, off the heat, and let them steam dry for 1 minute.

5 Add the oil and mash with a hand masher. Pour in the hot broth in three goes, stirring after each. Add the teaspoon of salt and taste. Stop as soon as it is smooth; more stirring makes them gluey.

6 Cooling: refrigerate leftovers within 2 hours, in a shallow dish. Reheat to 165 °F, with a splash of broth, stirring.