

# CREAMY MASHED POTATOES

**8 Servings**

**Prep time: 15 minutes**

**Cook time: 20 minutes**

## Ingredients

- 4 pounds Yukon Gold potatoes, peeled and cut into quarters
- 2 cups heavy cream
- 3 tablespoons unsalted butter
- 2 tablespoons chopped chives

*Lula*

## Directions

Put potatoes into a large pot, add two tablespoons salt, and cover with cold water. Bring to a boil over medium-high heat and cook until the potatoes are tender about 20 minutes. Drain the potatoes well. Meanwhile, heat the cream and butter in a small saucepan. Put potatoes through a food mill into a bowl. Add the hot cream and season with salt and pepper to taste. Mix together and add chives.