

# Buttermilk Mashed Potatoes

Serves 4 (simply double for 8)

Aside from prepping the potatoes this recipe is easy and certainly one of the tastiest without being overly rich.

## *Ingredients:*

<i>2 pounds Yukon gold potatoes,</i>	<i>1 cup buttermilk</i>
<i>peeled, quartered, and cut into 1/2-</i>	<i>6 tablespoons water</i>
<i>inch pieces</i>	<i>1/8 teaspoon baking soda</i>
<i>6 tablespoons butter cut into pieces</i>	<i>Salt and pepper</i>

1. Add potatoes, 2 tablespoons butter,  $\frac{3}{4}$  cup buttermilk, water, baking soda and  $\frac{1}{2}$  teaspoon salt to Dutch oven and stir to combine
2. Bring mixture to boil, cover, and reduce heat to low
3. Simmer for 20-25 minutes, stirring occasionally, until potatoes are nearly tender
4. Remove lid and cook over medium heat until liquid has nearly evaporated, about 3 minutes
5. Move pot off heat
6. Add remaining butter to pot and mash with potato masher until desired consistency (slightly lumpy or smooth is up to you)
7. Using rubber spatula, fold in remaining buttermilk until absorbed and potatoes are creamy
8. Season with salt and pepper to taste

Recipe based on a recipe in *Cook's Country* – February/March 2010