



Buttermilk Mashed Potatoes

Stand Mixer Method



by Shannon Vavich

These mashed potatoes are so smooth, creamy and intensely flavorful! The addition of the buttermilk gives them a full, round flavor, and my stand mixer method of mashing and whipping them gives them such a smooth texture. I believe that these are the best mashed potatoes in the world.

This recipe uses five pounds of potatoes and serves about eight people. I usually double this recipe for holidays. Please see attached video, as I demonstrate important techniques for peeling, boiling and whipping potatoes. Additionally, please see the instructions below for a make-ahead option.

Ingredients:

Five pounds yellow, white or Yukon Gold potatoes, peeled and sliced (see video for more information)

a pot of water 2/3 full

1 tablespoon salt for the boiling water

3/4 cup butter

1 cup buttermilk

salt and pepper to taste (pepper optional)

1/4 cup butter, cut into pats to top the potatoes

Heat the pot of water until boiling, then gently lower the potato slices into the salted water with a slotted spoon - so you are not splashed with boiling water.

Let water return to a boil. Boil potato slices for about eight minutes, or until the potatoes are fork tender. More information in video.

Lift potatoes out of the boiling water with a large slotted spoon and put them into your stand mixer bowl. Add the 3/4 cup butter, and run the mixer, with the paddle attachment for one minute. Add the buttermilk and run the mixer on high for three minutes. This will break the potatoes up well. Taste the potatoes and add salt as needed - about 1 teaspoon or so. Remove the paddle attachment and attach the balloon whip attachment. Whip on high for three minutes nonstop. Taste again for saltiness and add more salt if you need to. Add just a little pepper (optional) and give it a few more stirs.

Spoon into your serving dish and top with dollops of butter. I like to form a pretty pattern into the potatoes with the back of a fork before I top with butter. Serve immediately - or to make ahead just cool then refrigerate for up to one week. To warm, pop into a 325 degree oven, using an oven safe dish, covered for about 30 minutes.

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