

Perfect Mashed Potatoes

Makes 8 servings

INGREDIENTS

3 pounds russet potatoes, peeled, cut into 2" pieces

1 pound Yukon Gold potatoes, peeled, cut into 2" pieces

Kosher salt

1 cup heavy cream

1 cup whole milk

1/2 cup (1 stick) unsalted butter; plus more for serving

Freshly ground black pepper

1/2 cup sour cream

Special equipment: A potato ricer

PREPARATION

Place potatoes in a large pot and cover with cold water by 2". Generously season with salt and bring to a boil. Reduce heat and simmer until tender, 10–15 minutes. Drain and transfer potatoes to a baking sheet; let stand until dry, 10–15 minutes. Set pot aside.

Meanwhile, heat cream, milk, and butter in a medium saucepan over medium heat; season with salt and pepper.

Pass potatoes through ricer into reserved pot. Mix in warm milk mixture, then sour cream; season with salt. Serve topped with pepper and more butter.