



THE ART & SOUL OF COOKING

## **Horseradish Mashed Potatoes**

**Yield:** Makes 8 servings

- 4 lb large yellow-fleshed potatoes such as Yukon Gold, peeled and quartered
- 1 3/4 cups half-and-half
- 3/4 stick (6 tablespoons) unsalted butter, cut into tablespoon pieces
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 1/4 cup drained bottled horseradish

Cover potatoes with salted cold water by 2 inches in a 5-quart heavy pot, then simmer, uncovered, until very tender, about 25 minutes.

While potatoes are simmering, bring half-and-half, butter, salt, and pepper just to a simmer, stirring until butter is melted. Keep hot, covered.

Drain potatoes in a colander, then immediately force through ricer into a large bowl. Stir in hot milk mixture, then horseradish.

Cooks' notes:

- If you don't have a ricer or food mill, you can use a handheld masher, but the consistency of the potatoes won't be as smooth.
- Mashed potatoes can be made 1 day ahead and chilled, covered. Bring to room temperature, then reheat in a microwave or double boiler, stirring occasionally.