

Smashed Potatoes	
Yield:	Method: Boiling
Ingredients	Quantity
Red Skin Potatoes – Cut into Quarters	1 1/2 pound
Kosher Salt	1 tbsp.
Ground Black Pepper	To Taste
Hot Heavy Cream – As Needed	4 fl. oz.
Butter	3 tbsp.
Cheese OR Herbs	Optional

1. Put the potatoes into a large pot, add 1 tablespoon salt, cover with cold water
2. Bring to a boil over medium-high heat and cook until the potatoes are tender, about 15 minutes. Check the potatoes with a paring knife, it should slip into the potato easily
3. Drain well.
4. Smash potatoes and butter using a stand mixer with a flat paddle attachment
5. Add the hot cream and season with salt and pepper
6. Keep warm on the stove in a hot water bath until service