

# MASHED POTATOES

The drier the potatoes, the fluffier they will whip up.

- Place whole, peeled potatoes in a large pot filled with cold salted water. (Leaving them whole allows more of their starch to be retained, which leads to better body when mashed.)
- Bring to a boil over high heat and then cook for 40 minutes, or until the potatoes are just tender.
- Drain and return the potatoes to the (empty) pot they were cooked in.
- Dry them out over low heat for about 10 minutes, tossing gently and occasionally, until excess moisture is forced out and evaporates.  
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- Proceed with your favorite preparation. (We like to send the potatoes through a ricer, then add butter, heavy cream, salt and pepper.)

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