

Mustard Seed Mashed Potatoes (Serves 4)

Slightly adapted from [Phillis Carey](#)

Ingredients:

2 lbs. Yukon Gold potatoes, peeled and halved
2 tsp. salt
1 cup sour cream
4 oz. cream cheese
6 Tbsp unsalted butter
2 Tbsp whole-grain or coarse-grain mustard

Directions:

1. Place potatoes in a large pot and cover with cold water. Bring to a boil and add the salt. Continue cooking until tender, 10 to 15 minutes.
2. Drain potatoes and let air dry 5 minutes. Place sour cream, cream cheese and butter in the bottom of a large bowl. Press potatoes through a ricer into the bowl. Stir to combine, adding more sour cream as needed. Stir in mustard. Season to taste with salt and pepper. Serve immediately.

*Note: I prepared them ahead and baked them at 350 degrees for 30 minutes later.

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