

Brown Butter Mashed Potatoes

Serves: 4 Print

Ingredients:

2 lbs yukon gold potatoes, quartered
4 garlic cloves, peeled and smashed
½ stick (4 tbsp) unsalted butter
¼ cup heavy cream
1 tbsp salt, plus more to taste
Pepper, to taste
Minced thyme, for garnish

Directions:

1. To a large pot, add potatoes, garlic, and 1 tbsp salt; then cover with cold water, making sure there's about an inch of water above the top of the potatoes. Heat to high, and bring to a boil. Boil for 12-15 minutes until the potatoes are fork tender. Remove from heat. Drain water from pot. Put potatoes and garlic back in the pot.
2. Meanwhile, brown the butter. Melt butter in a small saucepan over medium heat. Cook the butter until it's golden and smells nutty, stirring frequently to prevent the butter from burning, about 5-10 mins. Remove from heat.
3. Add butter to the potatoes, and use a potato masher to mash the potatoes to your desired texture. Add heavy cream along with salt and pepper, to taste. Stir until potatoes are creamy. Transfer to a serving dish, and garnish with fresh thyme. Enjoy!

Recipe notes:

*I like my mashed potatoes lumpy, so I leave the skin on my potatoes. If you're not into that, feel free to peel the potatoes first.

*The butter goes from light to burned quickly, so watch it closely.