

Basic Mashed Potatoes

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This mashed potato recipe is perfect if you're looking for good old-fashioned mashed potatoes. Made with Idaho potatoes, milk, butter, and optional garlic, this recipe makes a classic holiday dish. Learn how to make mashed potatoes that come out smooth, creamy, and delicious every time. Serve with gravy or extra butter on top.

Ingredients

- 2 pounds baking potatoes
- peeled and quartered - 3 cloves garlic
- peeled
- or to taste (Optional) - 1 cup milk - 2 tablespoons butter - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Bring a large pot of salted water to a boil. Add potatoes and garlic
2. lower heat to medium
3. and simmer until potatoes are tender
4. 15 to 20 minutes. Dotdash Meredith Food Studios When the potatoes are almost finished
5. heat milk and butter in a small saucepan over low heat until butter is melted. Dotdash Meredith Food Studios Drain potatoes and return to the pot. Slowly add warm milk mixture
6. blending it in with a potato masher or electric mixer until potatoes are smooth and creamy. Dotdash Meredith Food Studios Season with salt and pepper. Serve and enjoy! Dotdash Meredith Food Studios