

Copycat KFC Mashed Potatoes

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

If you have a craving for KFCs mashed potatoes try this copycat recipe

Ingredients

- - 3 pounds russet potatoes
- peeled and cut into 1-inch pieces - 1 tablespoon salt
- divided - $\frac{3}{4}$ cup half-and-half - $\frac{1}{2}$ cup butter - $\frac{1}{4}$ teaspoon black pepper - chopped fresh parsley
- for garnish

Instructions

1. Cover potatoes with cold water by 1 inch in a large saucepan. Stir in 1 $\frac{1}{2}$ teaspoons salt. Bring to a boil over medium-high heat. Boil until potatoes are fork-tender but still hold their shape
2. about 10 minutes; drain. Return potatoes to saucepan. Cook over low heat
3. stirring occasionally
4. until excess liquid has evaporated and potatoes are dry
5. about 1 minute. Process hot potatoes through a potato ricer into a large bowl. Meanwhile
6. heat half-and-half and butter in a small saucepan over medium-low heat until warmed and butter is melted
7. about 3 minutes; gradually pour into riced potatoes. Stir to incorporate; season with pepper and remaining 1 $\frac{1}{2}$ teaspoons salt. Garnish with parsley.