

Martina McBride's Kansas Creamy Mashed Potatoes

Jacob · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

Both Country Crockreg and Martina McBride are from Kansas a place that inspired her to create this creamy and comforting side dish a staple in her home

Ingredients

- - 1 ½ pounds russet potatoes
- peeled and cut into 2-inch pieces - 1 teaspoon kosher salt
- or to taste - ¼ cup Country Crock® Spread - 4 ounces cream cheese
- softened - ¼ cup sour cream - ¼ cup half-and-half
- warmed - ¾ teaspoon chopped fresh thyme - 1 tablespoon Country Crock® Spread

Instructions

1. Add the potatoes to a large saucepan and cover with cold water by at least 1 inch. Add the salt and bring to a boil. Reduce the heat to medium and cook
2. partially covered
3. until the potatoes are very tender
4. 12 to 15 minutes. Drain and return the potatoes to the pan. Break up the potatoes with a potato masher or a handheld mixer on low speed. Gradually add Country Crock® Spread and beat until incorporated. Gradually add the cream cheese
5. and sour cream
6. beating well after each addition. Gradually stir in the warm half-and-half
7. 2 tablespoons at a time
8. until well incorporated and the potatoes are fluffy and light (you may not need all the half-and-half). Stir in the thyme and season to taste with salt and pepper. Top with remaining tablespoon Country Crock® Spread.
Cook's Notes: For a cheesier version of mashed potatoes
9. stir in 1/4 cup shredded Parmesan cheese. Use milk instead of half and half
10. if preferred.