Yukon Gold Mashed Potatoes

Make-ahead · Serves a crowd · Family favorite · Holiday · Serves 6–8

Ken's note: TBD

A Thanksgiving keeper: the cream is infused with the toasted potato skins, a Parmesan rind, and peppercorns.

Ingredients

- 3–3½ lb Yukon Gold potatoes, medium and fairly uniform
- 1–1¼ cups heavy cream, whole milk, or a mix
- 1 garlic clove, lightly crushed
- 6–8 black peppercorns
- 1 small piece Parmesan rind
- 8 Tbsp (1 stick) unsalted butter, softened, plus a small knob to finish
- White pepper
- Salt

Method

1. Pierce the potatoes and bake at 400°F until very soft, 70–80 minutes. Halve and scoop out the flesh. Return the skins to the oven and dry them until crisp, about 45 minutes, watching so they don’t burn.
2. Warm the cream with the dried skins, garlic, peppercorns, and Parmesan rind; let it steep, then strain. Rice the still-warm potato flesh into a pot. Over very low heat, fold in the stick of butter, then add the warm infused cream until the potatoes are lush but not soupy. Taste and salt at the end — the rind will already have seasoned the cream — and add white pepper.
3. Hold over very low heat or a pan of barely simmering water, loosening with a splash of warm cream if they tighten. Just before serving, stir in the last knob of butter.