

Olive Oil Mashed Potatoes

Difficulty: Easy | Prep Time: 40 min | Serves: 8-12

Recipe by Draeger's Cooking School

- 6 pounds large Yukon Gold potatoes
- ¼ cup kosher salt
- ½ cup extra virgin olive oil
- ½ cup whole milk
- Kosher salt and freshly ground black pepper to taste



Preparation:

Peel the potatoes and cut into 2-inch dice. Place in a large stockpot and cover the potatoes with at least 2 inches of cold water. Add the salt and bring the potatoes to a simmer. Do not allow to boil. Simmer the potatoes until fork tender, about 20 minutes.

Strain the potatoes through a colander, reserving one cup of the salted cooking water. Allow the potatoes to cool in the colander for 2 minutes.

Warm the olive oil in a small pan over low heat. Process the potatoes through a food mill or ricer. Folding with a spatula or large spoon, mix in the warm olive oil, milk and enough reserved cooking water to make the potatoes thick and creamy. Do not over-mix as it will become gluey. Adjust seasoning as needed and serve hot.