

upclose & tasty

Buttermilk Mashed Potatoes

Inspired by Martha Stewart

Ingredients

1 1/2 pounds new potatoes (4 medium), peeled and cut into 1-inch chunks

Coarse salt and ground pepper

1/4 to 1/2 cup buttermilk

2 tablespoons butter, cut into small pieces

Snipped chives for garnish

Preparation:

1. Place potatoes in a large saucepan; add enough cold water to cover by 2 inches.

2. Bring to a boil; add 1 tablespoon salt, and cook until potatoes are very tender when pierced with the tip of a paring knife, 20 to 25 minutes.

3. Drain; place in a large bowl.

4. Mash with a potato masher, then add buttermilk and butter.

5. Season with salt and pepper.

6. Mash until smooth and combined.

7. Garnish with snipped chives.

Note: *Double the recipe for larger groups.*

Enjoy!