Smashed Potatoes

Ingredients

- 2 lb red bliss potatoes
- 1 bay leaf
- 4 tbsp butter
- 4 ozs cream cheese
- ground pepper
- 3 tbsp chives, chopped

Summary

Yield: 6
Prep Time: 5 minutes
Category: Potatoes
Cuisine: American

Instructions

1. Place potatoes in large saucepan and cover with 1 inch cold water; add 1 teaspoon salt and bay leaf. Bring to boil over high heat, then reduce heat to medium-low and simmer gently until paring knife can be inserted into potatoes with no resistance, 35 to 45 minutes. Reserve 1/2 cup cooking water, then drain potatoes. Return potatoes to pot, discard bay, and allow potatoes to stand in pot, uncovered, until surfaces are dry, about 5 minutes.

2. While potatoes dry, whisk melted butter and softened cream cheese in medium bowl until smooth and fully incorporated. Add 1/4 cup of reserved cooking water, 1/2 teaspoon pepper, chives (if using), and 1/2 teaspoon salt. Using rubber spatula or back of wooden spoon, smash potatoes just enough to break skins. Fold in butter/cream cheese mixture until most of liquid has been absorbed and chunks of potatoes remain. Add more cooking water 1 tablespoon at a time as needed, until potatoes are slightly looser than desired (potatoes will thicken slightly with standing). Adjust seasonings with salt and pepper; serve immediately.