

Smashed Potato

4-6 servings

Ingredients:

*2 pounds red potatoes scrubbed
(about 16 small to medium; 2
inches in diameter)*

1-3 bay leaves

1½ teaspoon salt

*4 tablespoons butter (unsalted or
salted)*

*½ cup cream cheese (4 ounces) at
room temperature*

½ teaspoon ground pepper

*3 tablespoons chopped fresh chives or
green end of green onions*

*(optional, but recommended
Milk, cream, or ½ & ½*

1. Place the potatoes in a large saucepan and cover with 1 inch of cold water; add 1 teaspoon salt and the bay leaves. Bring to a boil on high heat, then reduce the heat to medium-low (3-4) and simmer gently until a paring knife (or fork) can be inserted into the potatoes with little or no resistance, 35 to 45 minutes (note: if you use larger red potatoes simmer for 45-55 minutes). Reserve ½ cup of the cooking water, then drain the potatoes. Return the potatoes to the pot, and discard the bay leaves, and allow the potatoes to stand in the pot, uncovered, until the surfaces are dry, about 5 minutes.
2. While the potatoes dry, melt the butter and whisk it together with the softened cream cheese in a medium bowl (high sides help) until smooth and fully incorporated. Add ¼ cup of the reserved cooking water, ½ teaspoon pepper, ½ teaspoon salt and the chives. Use a potato masher, a rubber spatula, or the back of a wooden spoon to smash the potatoes just enough to break the skins. Fold in the butter-cream cheese mixture until most of the liquid has been absorbed and chunks of potatoes remain (not huge hunks, just small chunks). Add milk, cream or ½&½ 1 teaspoon at a time as needed, until the potatoes are slightly looser than desired (potatoes will thicken slightly while standing).
3. Adjust the seasonings with salt and pepper & serve immediately.

This is a really great potato easy recipe that even a beginning cook can produce. Choose between milk, cream & ½&½ as your tastes desire (you can even use water if you have no milk products available). Just make sure to not get the potatoes too smooth or too salty and serve while they are still very warm.

From "Cooking at Home with America's Test Kitchen"