



Fluffy Mashed Potatoes

PREP TIME: 5 MINUTES | COOK TIME: 30 MINUTES | SERVES: 8

Broth lends a balanced, savory flavor to mashed potatoes, so you don't miss the butter or cream.

Ingredients

- 4 lbs. gold or russet potatoes
- 2 cups chicken or turkey broth, warmed
- 3 Tbsp. chopped parsley, optional
- Salt and pepper, to taste
- Optional toppings: Turkey gravy, sour cream, butter, chives

Instructions

1. Peel potatoes if desired. Cut into 2-inch pieces and place in a large saucepan or Dutch oven. Cover with water and bring to a boil over high heat. Boil 15 to 20 minutes or until easily pierced with a fork. Drain well in a colander.
2. Return potatoes to pan; toss briefly over low heat to dry off extra moisture. Mash warm potatoes with a masher or hand-held electric mixer until chunky.
3. Gradually add warm broth while mashing until potatoes are desired consistency. Mix in parsley and season with salt and pepper, if desired. Cover pan and heat over very low heat to keep warm up to about 30 minutes before serving. Serve with toppings, as desired.

Variation: To make Toasted Garlic Mashed Potatoes, prepare recipe as directed, except in Step 1, while potatoes drain, add 2 Tbsp. olive oil or butter and 1 to 2 Tbsp. thinly sliced garlic to empty pan. Cook garlic over medium-low heat, stirring until garlic just starts to brown, about 1 minute. Do not burn.