

Creamy Garlic Parmesan Mashed Potatoes

Ingredients

- 3 lb Yukon Gold or russet potatoes, peeled and cut into chunks
- 4 cloves garlic, peeled
- ½ cup (1 stick) unsalted butter
- ¾ cup heavy cream (or half-and-half for lighter texture)
- ½ cup grated Parmesan cheese
- Salt, to taste
- Freshly ground black pepper, to taste
- Chopped chives, for garnish (optional)

Instructions

1. Place the potato chunks and garlic cloves in a large pot or Dutch oven, cover with cold water, add a generous pinch of salt, and bring to a gentle boil; cook for about 15–20 minutes or until a fork slides through easily.
2. In a small saucepan, warm the butter and cream together over low heat until the butter melts and the mixture feels warm to the touch, keeping it below a simmer so it doesn't scorch.
3. Drain the potatoes and garlic well, then return them to the pot and mash while still hot until smooth and fluffy, using a masher for a rustic texture or a ricer for extra smoothness.
4. Gradually pour in the warm butter and cream mixture, stirring gently so the potatoes absorb the liquid slowly and turn creamy instead of heavy.
5. Stir in the Parmesan cheese until it melts through completely, then taste and season with salt and freshly ground black pepper.
6. Spoon into a warm serving dish, garnish with chopped chives or a small pat of butter, and serve right away.

Note & Storage

- Yukon Golds give a naturally buttery flavor, while russets make a fluffier mash.
- Add more cream for extra richness, or replace part with milk for a lighter texture.
- Warming the butter and cream helps the potatoes stay silky rather than heavy.
- Store leftovers in an airtight container in the refrigerator for up to 3 days.
- Reheat gently on the stovetop or in the microwave with a splash of milk or cream to loosen.