

## How to Make the Creamiest Mashed Potatoes of Your Life

There are several reasons why this recipe stands out from the rest:



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

2 pounds of Russet or Yukon Gold potatoes  
1 cup heavy cream  
1/2 cup unsalted butter  
1/2 cup sour cream or cream cheese (optional)  
Salt, to taste  
Freshly ground black pepper, to taste  
Chives or parsley for garnish (optional)

### DIRECTIONS

- 1. Prepare the : Potatoes:** Peel the potatoes and cut them into evenly sized chunks, about 1-2 inches. This ensures they cook evenly.
- 2. Boil the : Potatoes:** Place the potatoes in a large pot and cover them with cold water. Add a generous pinch of salt. Bring to a boil over high heat, then reduce to a simmer. Cook for about 15-20 minutes, or until fork-tender.
- 3. Drain and : Steam Dry:** Once cooked, drain the potatoes in a colander and let them sit for a few minutes to allow excess moisture to evaporate. This step is crucial for achieving that creamy texture.
- 4. Warm the : Cream and Butter:** In a small saucepan, gently heat the heavy cream and butter until the butter is melted and the mixture is warm. This will help keep the potatoes hot and creamy.
- 5. Mash the : Potatoes:** Return the potatoes to the pot and use a potato masher or ricer to mash them until smooth. Avoid over-mashing, as this can make them gummy.
- 6. Add : Cream and Season:** Pour in the warm cream and butter mixture, along with the sour cream or cream cheese if using. Stir gently until combined. Season with salt and pepper to taste.
- 7. Garnish and : Serve:** Transfer the mashed potatoes to a serving bowl and garnish with chopped chives or parsley if desired. Serve immediately for the best texture.

## TIPS FOR SUCCESS

**Use a Ricer:** For the ultimate creamy texture, consider using a potato ricer instead of a masher.

It creates a light and fluffy consistency.

**Experiment with Flavors:** Add roasted garlic, grated cheese, or even a splash of truffle oil for a gourmet twist.

**Make Ahead:** You can prepare the mashed potatoes a day in advance.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-creamiest-mashed-potatoes-of-your-life/>