

Great Ideas

THANKSGIVING EDITION!



MASHED POTATOES

Serves 6

- 2 lbs. russet potatoes, peeled and cut into large chunks
- 1½ cups heavy cream
- 4 tbsp. unsalted butter, cut into cubes
- Kosher salt and freshly ground black pepper
- Extra-virgin olive oil, for drizzling
- Fresh chives, minced

1. Place the potato chunks in a large saucepan. Add enough water to cover the potatoes. Bring to a boil and cook until fork-tender, about 15 minutes. Drain.
2. Meanwhile, warm the heavy cream over medium-low heat in a small saucepan. Transfer to a large bowl.
3. For a silky puree, use a food mill (or potato ricer) to add the potatoes directly into the warm cream. For a chunkier mash, break up the potatoes with a potato masher and add to the cream. Stir until smooth. Stir in the butter and season with salt and pepper to taste. Transfer to a serving dish and drizzle with a little oil. Sprinkle with minced chives.

Adapted from Voltaggios
Take On: Thanksgiving show
on Cooking Channel.

For more Voltaggio
Brother recipes, check
out *Volt Ink.*, in bookstores now

Voltaggio Brothers' MASHED POTATOES

Former *Top Chef* stars Bryan and Michael share their spin on a classic holiday side dish. 'Turkey, gravy and these potatoes make the perfect bite,' says Michael



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