

Make-Ahead Chive and Garlic Mashed Potatoes

recipe by Jeff Baldwin

Prep Time: ½ hour, day ahead

Cook Time: 1 hour

Yield: 12 servings

10 pounds Yukon gold potatoes or Russet, peeled

1 Tb salt

4 bay leaves

1 C heavy cream

2 ½ sticks butter

4 cloves garlic, lightly crushed

¼ tsp nutmeg

Kosher salt and freshly ground black pepper

2 C plus 2/3 C half and half

1 ¾ C chopped fresh chives (10–12 bunches), divided

Butter 15x10x2-inch glass baking dish. Add potatoes to a very large pot of boiling salted water. Cover partially; boil until tender, about 35 minutes. Drain potatoes, place potatoes in a very large bowl. Add butter, heavy cream, garlic, salt, pepper and nutmeg; mash thoroughly. In a small saucepan, bring 2 C half and half and ¼ C chives to a simmer.

Add to potatoes and mix well. Check seasoning but try not to eat too much! Transfer potatoes to prepared baking dish. Using edge of a large serving spoon make scallop design or ridges in top of potatoes. (Can be made 1 day ahead)

Preheat oven to 350 degrees. Bake potatoes uncovered until heated through, about 1 hour. Bring remaining 2/3 C half and half and ½ C chives to simmer in saucepan. Drizzle chive cream over potatoes.