

Oprah's Classic Mashed Potatoes

Title

Recipe

Mary Ishikawa

From the Kitchen of

Prep Time 15 minutes
Total Time 30 minutes

NOTES From "The Eccentric"
Oprah's 1st Restaurant
in Chicago

2 1/2 lbs Red Potatoes
2 1/2 lbs Idaho Potatoes
1 1/4 cups Butter
1 1/4 cups Creamy
Purced Horseradish

INGREDIENTS

1 1/2 cups Heavy Cream
2 1/2 Teaspoons
Kosher Salt
1 1/2 Teaspoons Fresh
Black Pepper
ground



DIRECTIONS

1. Wash potatoes well, leaving the skins on.
2. Cut the potatoes in half lengthwise. Place in a large pot and fill with enough water to cover potatoes.
3. Bring to a boil, reduce heat and simmer until potatoes are very tender.
4. Drain well and add butter while potatoes are hot. Begin to hand mash.
5. Add all remaining ingredients and ~~mix~~ mash well, leaving them just slightly lumpy.
6. Makes 10-12 cups or 6-8 servings

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