

## Sour cream and Chive Creamy Mashed Potatoes



10-15 servings



10 minutes

### INGREDIENTS

- 1 lb Idaho Potatoes
- 1 Stick Butter
- 4-6 oz of Sour Cream
- ¼ cup Heavy Whipping Cream
- ½ cup chopped chives (save some to top final product)
- Salt and Pepper to taste

### DIRECTIONS

1. Peel and roughly cut potatoes into 1' cubes.
2. Put potatoes in cold water with lots of salt (about 3 tbsp).
3. Place pot of potatoes on the stove on medium-high heat and bring the water to a boil.
4. Let cook for about 10-15 minutes or until a fork can easily slide through your largest pieces of potatoes.
5. Drain potatoes then immediately mash using a masher or for extra creamy potatoes use a potato ricer.
6. In a separate pot melt the butter, add the heavy whipping cream and sour cream, and heat on medium heat until warmed (do not bring to a boil).
7. Add all warm cream ingredients to the riced or mashed potatoes and stir together with a wooden spoon.
8. Once mixed well and potatoes are smooth and creamy add chives and lots of salt and pepper to taste.
9. Top with extra chives and serve immediately.