

HAYSTACK MASHED POTATOES

For good mashed potatoes~ start with a starchy potato, like the Idaho baking potato. I generally peel and cube the Potatoes before cooking them. I cover them with a large amount of water and bring them to a boil.

I cook them partially covered for about 30 minutes, checking them frequently, by piercing with the blade of a knife. As soon as they pierce easily, I drain, put them through a ricer back into the pot.

Scald the milk, add the butter, optional heavy cream, and beat with a portable mixer until creamy
Season with salt and freshly ground black pepper. You may add fresh chopped parsley and chives to taste.

2 lbs. Idaho potatoes, peeled and cut into 2" cubes

1 cup milk – or – to taste

1/2 stick unsalted butter – or – to taste

1/3 cup heavy cream (optional)

1 1/2 teaspoons salt

Freshly ground pepper

Parsley and chives - optional

FOR HAYSTACK TOPPING:

2 large onions, sliced thinly.

Corn oil to deep fry the onions

Heat the oil to 325 degrees. Add the onions and fry until crisp and golden brown. Drain on paper towel.

Preheat oven to 350 degrees.

Butter a 2 quart baking dish.

Transfer the mashed potatoes to the prepared baking dish and top with fried onions.

Bake for 5-10 minutes just until hot and serve immediately.