

Smashed Potatoes with Sour Cream and Chives

3 pounds medium-size red or white skinned Idaho potatoes,
scrubbed but not peeled (can peel)

$\frac{3}{4}$ t. salt

3 T. unsalted butter

1 c. sour cream at room temperature

$\frac{1}{2}$ c. whipping cream or milk at room temperature

$\frac{1}{4}$ c. finely chopped chives

$\frac{1}{2}$ t. salt

$\frac{1}{4}$ t. freshly ground white pepper (can use coarse black pepper)

Cut potatoes into 2-inch chunks and place in large pot. Add enough water to cover by 2 inches; and $\frac{1}{4}$ teaspoon salt. Bring to a boil over high heat. Reduce heat to medium-low and cook until potatoes are tender when pierced with the tip of a knife, about 25 minutes. (If desired, remove pan from heat and let potatoes stand in their liquid as long as 30 minutes.)

Drain potatoes well. Return to the still-warm cooking pot. (If potatoes were held in their cooking water, drain and cook potatoes in pot over medium heat, stirring constantly, to evaporate excess moisture, about 3 minutes.)

With a potato masher or hand-held electric mixer, mash potatoes on low speed, adding butter, then sour cream. Gradually add cream as needed to get desired consistency. Stir in chives, and season with remaining salt and pepper.