



## The Most Buttery Spuds

Let's talk about taters for a sec—it's hard to think of a Thanksgiving day spread without them, but like our other side favorites shared above, these Wallace Farms Bagged Organic Yukon Gold Potatoes are great baked, fried, mashed or steamed!

But why is that? Well, did you know that Yukon Gold potatoes have both the most dense and uniform flesh of the common potato varieties? When cooked, this means they aren't going to be grainy, watery, mushy or any other unsavory simple kitchen technical mistake that will take down the best potatoes. Their natural buttery flavor also helps to give a creamy butter taste even if you don't add our favorite, Alpenrose Dairy Butter (of course).

### What You'll Need

- 1 bag of Wallace Farms Bagged Organic Yukon Gold Potatoes, peeled and quartered
- Kosher salt to taste
- 2 cups of Alpenrose Heavy Whipping Cream or Organic Half & Half (depends on how rich and creamy you like your potatoes)
- 4 tablespoons of Alpenrose Unsalted Butter
- Black pepper to taste
- Additional herbs to taste, thyme, parsley, nutmeg, garlic (all optional)

### How to Prepare

Start with filling a large pot with cold water and salting generously, for a flavorful potato, your cooking water should taste salty like seawater, so about a palmful should do. Make sure all the potatoes are peeled and quartered before fully submerging in the water in your pot. Bring to a boil and then reducing to a simmer. The best boiled potatoes are cooked this way for two reasons; 1) so that they are cooked uniformly from the inside out, without the flesh falling apart, and 2) so that once cooked and salted earlier in the process you won't need to season as much at the end.

Simmer until just tender, about 15 to 18 minutes. Drain potatoes completely, meanwhile bring 2 cups of heavy whipping cream or half & half to a gentle boil with the black pepper to taste and any additional seasonings you'd like to use. If using whole spices, be sure to strain the cream mixture before combining with the fully drained potatoes and 4 tablespoons of melted unsalted butter. Mash gently to desired consistency and season with additional salt to taste if needed. Best enjoyed fluffy and hot!