



### **Mashed Potatoes with Onion Crème**

*Skip the heavy cream and butter; add fantastic onion flavor to mashed potatoes*

2 Tablespoon olive oil  
3 yellow onions, thinly sliced  
8 Yukon Gold potatoes, peeled; quartered  
1/2 teaspoon Kosher salt  
Freshly ground black pepper  
2 to 3 Tablespoons olive oil  
Garnish: Fresh minced parsley as desired

1. Heat the olive oil in large nonstick skillet over medium high heat. Add onions and reduce heat to medium; cover; cook for about 8 to 10 minutes; turning occasionally to soften. Uncover; cook for about 10 to 15 minutes until onions are softened and lightly caramelized. Stir occasionally. Remove from pan; set aside to cool.
2. Transfer onions to a food processor or blender and puree for 1 to 2 minutes until smooth and creamy. Transfer to a small bowl; set aside.

3. Place potatoes and salt in a medium saucepan; cover with cold water. Bring to a boil over high heat. Then reduce heat to medium. Cover; cook for 15 to 20 minutes until they can be easily pierced with a fork. Drain.
4. Return potatoes to the saucepan; cook over medium heat for 2 minutes. Stir in the onion crème, then mash the potatoes and onions together. Season generously with salt and pepper and mix.
5. Drizzle the extra virgin olive oil over the mashed potatoes and serve warm
6. Sprinkle with minced fresh parsley as desired. Serves: 6

**Recipe Inspired by:** Kim Kushner, *The Modern Table* Recipe: *Mashed Potatoes with Onion Crème* p. 147 Comment Notes from Kim Kushner:

Note: "Pan-drying" is a cooking technique where boiled potatoes are cooked in a dry pot for a few minutes to remove moisture and "dry out" the potatoes

Note: Onions can be sauteed and pureed in advance and stored in the refrigerator for up to 7 days or in the freezer for up to 1 month.

Note: Potatoes can be mashed 2 hours in advance of serving. Reheat mashed potatoes in a saucepan over medium heat for 5 to 10 minutes. Add a little olive oil for added creaminess.

**About the Recipe:** If you want to serve the most delicious, mashed potatoes, this is the recipe to use. Forget about the *heavy* cream and rich butter. You won't need them. The secret is to prepare caramelized onions and puree them into a velvet smooth cream. Then just mash them into the potatoes and season to taste. These mashed potatoes are full of flavor and healthy too.