

Orange Mashed Potatoes

(Serves 12)

Ingredients:

6 lbs potatoes
4 cups finely chopped yellow onions
8 tbsp sweet (unsalted) butter
1 cup Crème Fraîche
1½ cups fresh orange juice
Grated fresh orange zest (for garnish)

Directions:

Peel and quarter the potatoes and drop them into a large pot of cold salted water. Bring to a moderate boil and cook until potatoes are tender – 30 minutes or so. Meanwhile, in another pan, cook the onions in the butter, covered, until very tender and lightly colored – about 25 minutes. Drain and mash the potatoes and stir in the onions and their cooking butter. Stir in the Crème Fraîche and orange juice and beat the potatoes with a wire whisk until fluffy. Plate with the meat and garnish with orange zest to taste.