

Smashed Potatoes

Ingredients:

4 lbs Red Bliss potatoes (about 2" diameter), unpeeled & scrubbed
Table salt
2 Bay leaves
1 stick Butter @ room temperature
1 cup Cream Cheese @ room temperature
Ground black pepper
6 tbsp chopped Chives

Directions:

Place potatoes in large saucepan and cover with 1" of cold water, add 2 tsp. salt and 2 bay leaves.

Bring to boil over high heat, then reduce to medium low and simmer gently until a paring knife can be inserted into potatoes with no resistance...about 35 to 45 minutes.

Reserve 1 cup of the cooking water, then drain potatoes to pot, discard bay leaves, allow potatoes to stand in the pot, uncovered, until surfaces are dry – about 5 minutes.

While potatoes are drying, whisk softened butter and softened cream cheese in medium bowl until smooth and fully incorporated.

Add ½ cup of reserved cooking water, 1 tsp pepper, chives and 1 tsp salt.

Using a stiff spatula, smash potatoes just enough to break skins.

Fold in butter/cream cheese mixture until most of the liquid has been absorbed and chunks of potato remain.

Add more cooking water – 1 tbsp at a time as needed, until potatoes are slightly looser than desired (potatoes will thicken upon standing).

Adjust seasonings with salt & pepper.

Serve with the lamb chops and creamed spinach!