

## Smashed Potatoes

4 pounds Red Bliss Potatoes (about 2 inches dia), unpeeled & scrubbed  
Tbsp salt  
2 Bay Leaves  
1 stick of butter  
1 cup cream cheese, room temperature  
Ground black pepper  
6 Tbsp chopped chives

- Place potatoes in large saucepan and cover with 1 inch 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 in to potatoes with not resistance...about 35 to 45 minutes. Reserve 1 cup of the cooking water, then drain potatoes. Return potatoes to pot, discard bay leaves, and allow potatoes to stand in pot, uncovered, until surfaces are dry – about 5 minutes.
- While potatoes are drying, whisk melted butter and softened cream cheese in medium owl 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 the skins. Fold in butter/cream cheese mixture until most of liquid has been absorbed and chunks of potato remain. Add more cooking water 1 tablespoon at a time as needed, until potatoes are slightly looser than desired (potatoes will thicken upon standing). Adjust seasonings with salt and pepper.

**Serve!**

WNK  
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