

Creamy Mashed Potatoes

How-To to really creamy and soft mashed potatoes

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INGREDIENTS

- 1-1,5 kg (2,2-3,3lbs) potatoes (starchy)
- 2-3 tbsp butter (adjust to taste)
- 100-200ml (½ -1 cup) full-fat milk (adjust to taste)
- 1 tsp dry garlic powder
- salt & black pepper to taste
- chives for serving



DIRECTIONS

1. Peel the potatoes and cube them into small pieces.
2. Add the potatoes to a big pot, season with some salt and pour over enough water to cover all the potatoes. I like to pre-boil the water in a kettle to speed up the process a little. Bring the potatoes to boil and continue boiling for about 15 minutes or until you can pierce them easily with a fork. Then remove from heat and strain the water.
3. Add the butter directly to the still hot potatoes along with the dry garlic powder. Cover with a lid and allow the butter to melt for a couple of minutes. Then mash the potatoes with a masher of your choice. Add about half of the milk and continue mashing the potatoes while adding a little milk if it looks too dry to you. Add as much milk as needed to reach your desired consistency. The more milk you add the softer the mashed potatoes becomes.
4. Once you are happy with the consistency of the mashed potatoes, taste for salt and butter and adjust if needed. Also season with black pepper to taste.
5. Serve directly while still warm garnished with some chives.
6. Enjoy!

TIP. You really want to take time mashing the potatoes once you have added the butter and the milk that way you incorporate air into the mashed potatoes which makes it really soft and pillowy.