



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Mashed Potatoes and Root Vegetables** (from Cooks Illustrated)

4 tablespoons unsalted butter

8 ounces carrots, parsnips, turnips, or celery root; carrots or parsnips cut into ¼-inch-thick half-moons; turnips or celery root cut into ½-inch dice (about 1½ inch cups)

1½ pounds Yukon Gold potatoes, peeled, quartered lengthwise, and cut crosswise into ¼-inch-thick slices; rinsed well in 3 to 4 changes of cold water and drained well

⅓ cup low-sodium chicken broth

table salt

¾ cup half-and-half, warmed

3 tablespoons minced fresh chives

ground black pepper

1. Melt butter in large saucepan over medium heat. When foaming subsides, add root vegetables and cook, stirring occasionally, until butter is browned and vegetables are dark brown and caramelized, 10 to 12 minutes. (If after 4 minutes, vegetables have not started to brown, increase heat to medium-high.)
2. Add potatoes, broth, and ¾ teaspoon salt and stir to combine. Cook, covered, over low heat (broth should simmer gently; do not boil), stirring occasionally, until potatoes fall apart easily when poked with a fork and liquid has been absorbed, 25 to 30 minutes. (If liquid does not gently simmer after a few minutes, increase heat to medium-low.) Remove pan from heat; remove lid and allow steam to escape for 2 minutes.
3. Gently mash potatoes and root vegetables in saucepan with potato masher (do not mash vigorously). Gently fold in warm half-and-half and chives. Season with salt and pepper to taste; serve immediately.