# Perfect Mashed Potatoes

Here’s a simple recipe for creamy, perfect mashed potatoes from Chef John. He has many great recipes on Allrecipes.com, as well as on his own video blog called Food Wishes. Here’s a link to the recipe and video for these mashed potatoes: [https://tinyurl.com/ydcfo98a](https://tinyurl.com/ydcfo98a).

## 4 servings

**Ingredients:**
- 3 large Russet potatoes, cut in half lengthwise
- 4 tablespoons butter
- ½ cup milk
- salt and pepper to taste

**Directions:**
1. Place the potatoes into a large pot, and cover with salted water. Bring to a boil, reduce heat to medium-low, cover, and simmer until tender, 20 to 25 minutes. Drain, and return the potatoes to the pot. Turn heat to high and allow the potatoes to dry for about 30 seconds. Turn off the heat.
2. Mash the potatoes with a potato masher twice around the pot, then add the butter and milk. Continue to mash until smooth and fluffy. Whisk in the salt and black pepper until evenly distributed, about 15 seconds.

---

## Chef John’s Shepherd’s Pie

Shepherd’s Pie may be one of the best ways to use leftover mashed potatoes! It’s the ultimate comfort food, and is always a big hit with the whole family. Because this dish comes together pretty quickly, it’s a good option for a weeknight dinner. While mixed veggies are more traditional, feel free to use whatever frozen veggies you have on hand. Alternately, you can use fresh rather than frozen vegetables. Just cut them into small pieces and add them to the pan with the ground beef and cook until they are slightly soft. Here’s a link to the recipe on Allrecipes.com: [https://tinyurl.com/y9cb66d2](https://tinyurl.com/y9cb66d2).

## 8 servings

**Ingredients:**
- 2 cups mashed potatoes
- ¼ - ⅓ cup milk (as needed)
- 1 lb lean ground beef
- 2 tablespoons flour
- 1 teaspoon salt
- ½ teaspoon black pepper
- ¼ cup beef broth
- 3 tablespoons ketchup
- 2 tablespoons Worcestershire sauce (optional)
- 4 cups frozen mixed vegetables
- ½ cup grated cheddar cheese

**Directions:**

1. Place 2 cups of mashed potatoes in a 9x13-inch casserole dish. If necessary, add milk to thin the potatoes slightly.
2. In a separate medium bowl, mix together the flour, salt, and pepper.
3. In a large skillet, add the beef and cook over medium-high heat, breaking it up as it cooks, until browned. Drain off excess fat. Add the flour mixture and ketchup to the cooked beef, stirring until well combined. Simmer over low heat, stirring until the flour mixture is cooked through.
4. Remove the mixture from heat and spread it over the mashed potatoes in the casserole dish.
5. Top the meat filling with the remaining 2 cups of mashed potatoes, being sure to spread them evenly. You may need to press them down slightly with the back of a spatula to help them stick together.
6. Bake in a 375°F oven for 30 minutes, or until the mashed potatoes are lightly browned and bubbly.
Directions:
1. Preheat oven to 375 degrees.
2. Brown ground beef in skillet over medium high heat. Add flour and mix well.
3. Add salt, black pepper, beef broth, ketchup, Worcestershire sauce (if using), and vegetables. Stir to combine. Cook for 5 minutes, until thick.
4. Transfer beef mixture into an oven-proof casserole dish.
5. If mashed potatoes are too stiff to spread easily, stir in just enough milk to make them spreadable (but still thick). Spoon potatoes onto the middle of the meat mixture. With a fork, spread potatoes from the center to the edges to form the top layer. Sprinkle with grated cheese.
6. Bake for 20-25 minutes, or until cheese is melted and golden. Let cool 15 minutes before serving.

Spinach and Herb Potato Cakes
These potato cakes are easy and super flexible. Feel free to add whatever greens or other veggies you have on hand and try different herbs as well. (Chives would be delicious!)

4-6 servings (1 cake per serving)

Ingredients:
- 2 cups mashed potatoes
- 2 cups fresh spinach, chopped
- 1 egg
- 2-3 tablespoons milk
- 3/4 teaspoons black pepper
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried basil
- 1/2 cup plain breadcrumbs
- Cooking spray or Olive oil
- Sour cream for topping

Instructions:
1. Preheat oven to 350 degrees.
2. Microwave spinach for 30 seconds or until wilted. Set aside to cool.
3. In a bowl, beat egg. Add milk, pepper and herbs and mix well. Add cooled spinach and stir to combine. Mash potatoes with a fork or potato masher. Add spinach, 2 tablespoons milk, black pepper, and herbs. Mix until well combined. Add the potatoes and breadcrumbs and mix well. If mixture is too thick to mix easily, add last tablespoon of milk.
4. Spray a baking sheet with cooking spray or coat with a thin layer of oil. Shape potato mixture into 4-6 patties about 1 inch thick and place on sheet. Spray tops of potato cakes or brush with a thin layer of oil.
5. Bake for 20-25 minutes or until tops are brown and insides are heated through.
6. For best results, serve immediately. Top with sour cream, if desired.