

Mashed Potatoes with Sage and White Cheddar Cheese

BON APPÉTIT NOVEMBER 2003



YIELD: Makes 10 servings

INGREDIENTS

- 4 pounds russet potatoes, peeled, cut into 1 1/2-inch cubes
- 1/4 cup (1/2 stick) butter
- 2 tablespoons plus 1 teaspoon minced fresh sage
- 3/4 cup whipping cream
- 3/4 cup whole milk
- 2 1/4 cups (packed; about 9 ounces) coarsely grated sharp white cheddar cheese

PREPARATION

Butter 8- to 10-cup baking dish. Cook potatoes in large pot of boiling salted water until tender, about 12 minutes.

Meanwhile, melt butter in medium saucepan over medium-high heat. Add 2 tablespoons sage; stir until butter begins to brown, about 3 minutes. Add cream and milk; bring to simmer.

Drain potatoes; return to pot. Stir over medium heat until excess moisture evaporates. Add cream mixture; mash potatoes. Stir in 1 3/4 cups cheese. Season potatoes with salt and pepper. Transfer to prepared dish. Sprinkle with 1/2 cup cheese and 1 teaspoon sage. (Can be made 2 days ahead. Cover with plastic; chill.)

Preheat oven to 375°F. Bake potatoes uncovered until heated through and golden brown, about 45 minutes.