

- Prep Time: 15 Minutes
 - Cook Time: 30 Minutes
 - Total Time: 45 Minutes
 - Intensity Level: Easy / Intermediate (Requires attention during browning)
 - Servings: 6 Side Portions
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Ingredients

The Potatoes

- 2.5 lbs (1.13 kg) Russet or Yukon Gold Potatoes: Peeled and cut into 1-inch cubes. (Yukon Golds offer a buttery flavor, while Russets are fluffier).
- 1 tbsp Kosher Salt: For the boiling water.

The Brown Butter

- 8 tbsp (1 stick / 113g) Unsalted Butter: European style is preferred for higher fat content.

The Dairy & Seasoning

- ½ cup Heavy Cream: Warmed.
- ¼ cup Whole Milk: Warmed.
- 3 cloves Garlic: Smashed and lightly crushed (optional, for infusion).
- Salt and Freshly Cracked Black Pepper: To taste.
- Fresh Chives or Parsley: Finely chopped for garnish.

Equipment Needed

- Large Pot or Dutch Oven
 - Colander
 - Small Saucepan (light-colored interior preferred for monitoring butter)
 - Potato Ricer or Food Mill (Highly recommended for best texture)
 - Stand Mixer or Hand Masher
 - Spatula
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Instructions

Phase 1: Preparation (Time: 10 Minutes | Intensity: Low)

1. Prep the Potatoes: Peel the potatoes and cut them into uniform 1-inch cubes. Uniformity is key for even cooking. As you cut them, place them in a bowl of cold water to prevent browning.

2. Prep the Dairy: In a small saucepan, combine the heavy cream, milk, and smashed garlic cloves. Warm over low heat until steaming (do not boil). Remove from heat and let the garlic steep while you cook the potatoes.

Phase 2: Boiling (Time: 15-20 Minutes | Intensity: Low)

3. Boil: Drain the potatoes and place them in a large pot. Cover with cold water by at least one inch. Add 1 tablespoon of kosher salt. Bring to a boil over high heat, then reduce to a simmer.
4. Cook Until Tender: Simmer for 15–20 minutes, or until a knife slides easily into the center of a potato cube without resistance.
5. Drain: Drain the potatoes immediately in a colander. Return the empty pot to the stove over low heat to evaporate any remaining moisture.

Phase 3: The Brown Butter (Time: 5-7 Minutes | Intensity: Medium-High)

Note: This is the critical step. Do not walk away from the pan.

6. Melt: While the potatoes are draining, place the butter in a small, light-colored saucepan over medium heat.
7. Brown: Allow the butter to melt and begin to foam. Swirl the pan occasionally. The butter will crackle and pop as the water content evaporates.

8. Watch Closely: Once the popping subsides, the milk solids will begin to turn golden. You will smell a distinct nutty aroma. Immediately remove from heat and pour into a heat-safe bowl (leaving the browned bits in the pan is fine, just don't burn them). *If you see black specks, you have gone too far and must start over.*

Phase 4: Mashing & Combining (Time: 5 Minutes | Intensity: Medium)

9. Rice the Potatoes: Pass the hot, drained potatoes through a ricer or food mill back into the warm pot. (If using a hand masher, mash gently—over-mashing creates gluey potatoes).
10. Incorporate Butter: Pour the brown butter (scraping in all the browned milk solids) over the riced potatoes. Fold gently with a spatula until absorbed.
11. Add Dairy: Remove the garlic cloves from the warm cream mixture. Gradually pour the warm cream mixture into the potatoes, folding gently until you reach your desired consistency. Season with salt and pepper to taste.

Phase 5: Plating (Time: 2 Minutes | Intensity: Low)

12. Serve: Transfer to a serving bowl. Create a small well in the center with the back of a spoon and add a tiny pat of butter (optional) to melt in the center. Sprinkle with fresh chives.

Tasting & Serving Suggestions

- **Texture Check:** These potatoes should be silky, not stiff. If they feel heavy, add a splash more warm milk.
- **Pairings:** These are the ultimate side for Meatloaf, Roast Chicken, or a thick-cut Steak. They also hold up well under a rich gravy.
- **Wine Pairing:** A buttery Chardonnay or a light Pinot Noir complements the nuttiness of the brown butter.

Nutritional Information

Disclaimer: The following nutritional information is an estimate per serving (based on 6 servings). Actual values may vary based on specific ingredients used.

- **Calories:** 320 kcal
- **Total Fat:** 22g (Saturated Fat: 14g)
- **Cholesterol:** 62mg

- Sodium: 400mg (Adjust based on salt used)
- Total Carbohydrates: 28g
- Dietary Fiber: 2g
- Sugars: 2g
- Protein: 4g