

Betty's Browned Butter Mashed Potatoes Recipe



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In this video, Betty demonstrates how to make fluffy and flavorful Browned Butter Mashed Potatoes. These make a great accompaniment to almost any meal; with the extra flavor from the browned butter, they are extra special!

Ingredients:

$\frac{3}{4}$ cup butter (1 $\frac{1}{2}$ sticks)

4 pounds potatoes, peeled and sliced into $\frac{3}{8}$ -inch slices. (I used Idaho potatoes, but you may use any potatoes that cook and mash well.)

3 teaspoons salt

1 $\frac{1}{4}$ cup milk

1 teaspoon lemon juice

$\frac{1}{4}$ teaspoon white pepper

Place $\frac{3}{4}$ cup butter in a heavy saucepan over medium heat. Cook, stirring constantly, until butter begins to turn golden brown—about 8 minutes. Immediately remove from heat and pour into a Pyrex glass measuring cup. The butter will become overbrowned if allowed to sit in the hot saucepan. Reserve about 2 tablespoons of the browned butter in a Pyrex custard cup for use as a topping for the mashed potatoes when they are done. Place 4 pounds of peeled and sliced potatoes into a large pot and cover with water. Add 2 teaspoons salt and place over medium heat. When the potatoes come to a boil, reduce the heat and boil 20 minutes, or until tender. Drain the potatoes, discarding the potato water. Let potatoes sit for a few minutes, so that they will dry out a bit. Meanwhile, stir 1 teaspoon lemon juice into 1 $\frac{1}{4}$ cup milk. Now, mash the potatoes with a potato masher to desired consistency. Add browned butter (except for the 2 reserved tablespoons), 1 teaspoon salt, $\frac{1}{4}$ teaspoon white pepper, and about 1 cup of the lemon juice-milk mixture to the mashed potatoes. Stir until blended. You may add the leftover $\frac{1}{4}$ cup lemon-juice milk mixture and mash a bit more, if you choose. When the consistency is to your satisfaction, ladle the mashed potatoes into a nice serving bowl. Drizzle the reserved 2 tablespoons browned butter over the top. Absolutely delicious! Enjoy!!! --Betty ☐