

Betty's Cream Cheese and Chives Whipped Potatoes Recipe



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In this video, Betty demonstrates how to make luscious Cream Cheese and Chive Whipped Potatoes. Freshly cooked peeled and sliced potatoes are combined with butter, cream cheese, salt, and chives, and then whipped until light and fluffy! They will melt in your mouth!

Ingredients:

About 2 pounds potatoes (I used Russet potatoes-- about 6 medium-sized)

3 tablespoons softened butter, divided

4-oz. cream cheese, cut into blocks and softened to room temperature

$\frac{3}{4}$ teaspoon salt

1 to 2 tablespoons fresh snipped chives (Use only $\frac{1}{3}$ of this amount if you are using dried chives.)

$\frac{1}{2}$ cup milk, or to desired consistency

fresh parsley sprig for garnish (optional)

Wash and peel 2 pounds of potatoes, and slice them into equally-sized slices. Place them in a pot of water, with the water completely covering the potatoes, and leaving room at the top of the pot for the water to bubble. Place the pot of potatoes over medium-high heat until the water comes to a boil. Reduce heat to low, and cook potatoes until done, about 20 minutes. You can test for doneness by pricking the potatoes with a fork, and they should break apart easily. Drain the potatoes through a colander into the sink, and return cooked potatoes to their original cooking pot. Add 2 tablespoons butter, 4-oz. cream cheese, $\frac{3}{4}$ teaspoon salt and snipped fresh chives, to taste. Use a mixer to whip the potatoes until they are smooth. They will be thick. Add about $\frac{1}{2}$ cup milk and continue to whip until light and fluffy. You may adjust the amount of milk to get your desired consistency. Ladle whipped potatoes into a nice serving bowl. Place 1 tablespoon butter on top, and a sprig of fresh parsley to the side. Yum! I hope you enjoy these potatoes. I will have an entrée to go with them tomorrow! Have a beautiful day! --Betty ♥ ☐