



SUNNY MASHED POTATOES

MAKES: 5-6 SERVINGS

TOTAL TIME: 40 MIN

INGREDIENTS

- 2 1/2 pounds of a mix of russet and/or Yukon Gold potatoes, peeled and cut into 2-inch pieces (texture will be best if you use both kinds)
- 1/2 tablespoon plus 1/2 tsp. ground turmeric
- 1/2 teaspoon ground cumin
- 1/2 teaspoon coriander seeds*
- 1/4 teaspoon mustard seeds*
- 3/4 cup half-and-half
- 1 tablespoon butter
- 1/4 cup yogurt
- 1/4 cup fresh cilantro leaves

*can substitute ground if needed

DIRECTIONS

1. Put potatoes in a large saucepan. Add enough cold water to cover by 1 inch; bring to a boil over high. Season with salt, reduce heat to medium and simmer until tender, about 20 minutes.
2. Meanwhile, in a small saucepan, toast spices over medium, stirring often, until fragrant, 1 to 2 minutes (don't burn!)
3. Add half-and-half and butter; bring to a simmer, stirring until the butter melts. Season with salt and pepper. Remove from heat; cover and let steep until flavours infuse, about 10 minutes. Strain through a fine-mesh sieve; discard solids.
4. Reserve 1 cup of the potato water; drain. Press potatoes through a ricer into a large bowl or transfer to a bowl and mash with a potato masher. Mix in hot half-and-half just to blend. Fold in yogurt. Add reserved cooking water by the tablespoon if too stiff; season. Sprinkle with the cilantro. Yum!

