

## horseradish mashed potatoes

6 lb. russet potatoes, peeled and quartered

Salt and freshly ground pepper, to taste  
2¼ cups half-and-half

6 Tbs. finely grated fresh horseradish

Pinch of freshly grated nutmeg

12 Tbs. (1½ sticks) unsalted butter, at room temperature, cut into pieces

Put potatoes in large stockpot; add water to cover by 1 inch. Generously salt water. Bring to boil over medium-high heat, reduce heat to medium-low and cook until potatoes are tender, about 20 minutes. Drain well in colander.

Meanwhile, in saucepan over low heat, warm half-and-half until small bubbles form around edges of pan. Add horseradish and nutmeg. Remove from heat; let steep 15 minutes. Add butter; season with salt and pepper.

Set food mill or potato ricer over large bowl; pass potatoes through in batches. Add half-and-half mixture; stir to combine.

Transfer potatoes to warmed serving bowl; serve immediately. Serves 12.

Williams-Sonoma Kitchen