

CHEF SARA RHODES

## ASIAGO AND CHIVE MASHED POTATOES

3lb. russet potatoes, peeled and cut into medium dice  
6Tbsp. unsalted butter  
¾ cup heavy cream, plus more if needed  
1 cup Asiago cheese, shredded  
1/3 cup chives, finely chopped  
Salt and pepper to taste

Place potatoes in a Dutch oven and cover with cold water. Add a teaspoon of salt and bring them to a boil over medium-high heat. Cook until fork tender, stirring occasionally so potatoes cook evenly.

In the meantime, heat the butter with the cream just until the cream is warm and the butter is melted.



When the potatoes are done, drain in a colander. Put through a potato ricer. Add the cheese back to the potato pan and add potatoes on top of the cheese. With an electric hand mixer, start mixing the potatoes and the cheese, adding the cream and butter mixture a little at a time. When thoroughly mixed, add the chives and mix till just incorporated. Salt and pepper to taste.

If making the day before, add a little more cream to the potatoes. Spray a casserole pan. Spread potatoes evenly in casserole. Cool and cover with plastic wrap. Refrigerate until ready to reheat.

Preheat the oven to 350. Pour a little bit of cream over potatoes and rough up the potatoes, incorporating the cream. Replace film over potatoes and cover the plastic wrap with heavy duty foil.

Rewarm in the oven for about 30 minutes or until hot.