

## Mashed Potatoes with Crème Fraiche and Chives

6 lbs yukon gold potatoes, peeled and halved

2 cups whole milk

3/4 cup unsalted butter, divided

1 tablespoon kosher salt

1 cup Snowville Creamery crème fraiche

1/2 cup finely chopped chives

freshly ground black pepper and kosher salt, to taste

### Directions:

In a large pot, cover the potatoes with cold water and bring to a boil over high heat. Cover and cook over med-high heat until the potatoes are tender to a fork, about 20 minutes; Drain.

Press the potatoes through a ricer (for very smooth mashed potatoes) into a large saucepan over low heat. Meanwhile, in a small saucepan, combine the milk with 10 tablespoons of the butter and 1 tablespoon of salt and cook over medium heat until the butter is melted, about 3 minutes. Pour the hot milk over the riced potatoes and cook over medium heat, stirring occasionally, until blended - about 2 minutes. Stir in the crème fraiche, the remaining 2 tablespoons of butter and the chives and cook until the potatoes are heated through, about 5 minutes. Season with salt and pepper and serve!

Servings: 12