

CONFETTI GARLIC MASHED POTATOES

These potatoes have a fun twist: tiny, diced pieces of carrot, leek, and celery, lightly sautéed and folded in for texture and crunch. And then, of course, there's the garlic ... just enough. But you can't ever have enough mashed potatoes for those family holidays. That's why I've also included a mondo recipe for those fellow potato lovers.

Makes 6 servings

Makes 24 servings

Mashed potatoes

2 1/2 pounds	10 pounds	Washington russet potatoes, peeled, and cut in halves or thirds depending on size
1/2 cup	2 cups	milk
Pinch	1/2 teaspoon	white pepper
6 tablespoons	3 sticks	butter
1 tablespoon	1/4 cup	minced garlic
3/4 teaspoon	1 tablespoon	salt
2 tablespoons	1/2 cup	sour cream

Confetti

1/2 tablespoon	2 tablespoons	butter
2 tablespoons	1/2 cup	very finely diced carrots
2 tablespoons	1/2 cup	very finely diced celery
2 tablespoons	1/2 cups	very finely diced leeks
1 tablespoon	1/4 cup	minced, fresh chives or parsley

Place the potatoes in a very large pot and cover with water. Add a pinch of salt. Bring to a boil, then reduce the heat and cook on a low boil until potatoes are fork-tender, about 20 minutes. Poke a fork into the center of a potato to test the potatoes to be sure they're tender all the way through.

Meanwhile, in a small pan, heat the milk, white pepper, butter, garlic, and salt over low heat until the butter is melted and the milk is warm. Do not boil. Remove from the heat and stir in the sour cream. Keep warm.

In another small pan, combine the remaining butter with the carrots, celery, and leeks. Heat over medium heat until just warmed through and slightly tender.

When the potatoes are cooked, drain them well in a large colander, then return them to the pot. Shake the pot over low heat for about 30 seconds to dry out any remaining water. Remove from the heat and add half the hot milk mixture. (Both the potatoes and the liquid must be hot.) With a heavy-duty whisk or masher, mash the potatoes. Then add the remaining liquid and whip the potatoes until they are fluffy.

Mix in three-quarters of the diced vegetables and mound the potatoes in a large, warm bowl. Sprinkle with the remaining vegetables and the minced chives or parsley.

Chef's Tips:

- The most important step in making mashed potatoes is to mash or whip your potatoes immediately when they are very hot. Cooled-off potatoes make a mondo, gluey mess!
- Holiday Party at your house? In the morning, get all your kitchen helpers together and set them on their peeling mission—10 pounds goes fast! Be sure to use russets, as they make for a very fluffy potato. Put them in a big pot of cold water or a canning kettle. Throw in a big pinch of salt and set them on the back burner until about one hour before dinner. Then all you have to do is turn on the burner and you're on your way to killer spuds!
- Cut your potatoes in halves, or thirds if they're really big, but don't cut them smaller than this because you'll just boil away most of your potato.