



## *Kitchen Cheat Sheet: Mashed Potatoes*

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### *Tips and Time Savers*

- Cut in small pieces so they'll cook faster.
- Start potatoes in cold water to cover.
- Boil the potatoes in salted water. This will ensure the most flavor.
- Russet potatoes have to be peeled but they do make very fluffy mashed potatoes.
- Yukon mashed potatoes are buttery, rich, and creamy – plus you don't have to peel them. I used Yukon Golds for this recipe.
- Make these on the weekend to enjoy with busy weeknight meals!
- I find it's super easy to mash these with my KitchenAid mixer. I use the paddle attachment and mix at the lowest speed.
- For the absolute creamiest mashed potatoes don't over-mix or overwork the potatoes!
- Finely chop some fresh herbs and sprinkle on top – a little parsley or rosemary looks pretty.
- Mashed potatoes with skin, like these made with Yukon Gold, are real timesavers because there's no peeling. Any thin-skinned potato can be mashed without peeling – red potatoes work, too. The red peels make for more rustic mashed potatoes.

### *Variations*

- No milk? Want to go dairy-free? Use chicken stock instead of milk and sour cream. You'll probably need less so be careful. Use olive oil in place of butter. Just be sure to add it slowly because, once again, you'll need less.
- Sprinkle a half cup of grated Cheddar cheese on top.
- Add chopped green onions to the top.
- Try a packet of onion soup mix or dry ranch dressing mixed in.
- Stir half a teaspoon or more of garlic powder or onion powder in with the salt.
- You can make this homemade mashed potatoes recipe with oat milk and non-dairy margarine to keep them vegan. They won't be as creamy.
- These do not have a lot of sour cream flavor. If you love sour cream mashed potatoes stir in more sour cream and less butter. You won't need any milk at all.
- Like 'em loaded? Add in about 1-1/2 cups of cheddar, 1/2 cup crisp cooked bacon that's been crumbled, chopped green onions, and a little extra sour cream.

## Storage

Leftover mashed potatoes are good for about 5 days if they are covered and refrigerated within about 2 hours of cooking. Cover with plastic wrap or place in an airtight container in the refrigerator.

### **Assemble ahead**

You can make these creamy mashed potatoes a few days ahead of time, Let them come to room temperature, put them in a casserole dish, and cover tightly with plastic wrap, and store for up to 4 days before heating up and serving.

That makes them great for Thanksgiving and Christmas, as well as other holidays because it's one less than that you have to do the day of.

However, keep in mind that those days "count" toward the days you can keep leftover mashed potatoes. So if you make them 4 days ahead of time then you can't refrigerate them another 3 or 4 days and think they'll still be good.

### **Freeze**

Because of the sour cream and the amount of fat in this potato recipe, you can also freeze these in an airtight container for up to three months. Thaw overnight in the refrigerator the day before you're ready to use.

## FAQs

### **Can you freeze copycat Bob Evans mashed potatoes**

Yes you can! You can freeze the kind you buy from the store and you can freeze this copycat recipe as well.

### **What potatoes are best for mashed?**

Usually russets or Yukon Golds. I prefer Yukon Gold because they are naturally buttery tasting AND you don't have to peel them!

### **Why are my mashed potatoes gummy?**

You are overmixing, my friend. Back off and mash just until light and fluffy.

### **How many potatoes per person?**

Figure on about 1/2 pound of potatoes per person.

### **Do you have to peel Yukon Gold potatoes for mashed potatoes**

No you don't! However, this is a more rustic type of mashed potato dish because there will be edible peels in them.

### **Why evaporated milk instead of regular milk?**

Because it adds body, richness, and that "how are these so creamy?" texture—without watering anything down. It's the secret handshake of good mashed potatoes.

### **As an Amazon Associate, I earn commission from qualifying purchases.**

If you're still mashing potatoes with a fork like you're being punished, treat yourself to this 2-piece stainless steel potato masher set. They're sturdy, comfortable to hold, and whip through Yukon Golds like they're butter-soft clouds. Perfect for creamy mashed potatoes, squash, or anything else that needs a gentle smashing without turning gummy. Honestly, once you use these, you'll wonder why you ever fought with lumpy potatoes in the first place. [Get it here](https://www.restlesschipotle.com/mashed-potatoes-recipe/)