

## **Basic Buttermilk Mashed Potatoes**

I couldn't be bothered to pass these through a ricer so this mash is rustic rather than completely smooth. I also opted for olive oil over butter, a choice I'd absolutely make again.

Makes about 4 servings

1 pound small or medium yukon gold potatoes, peels on or off (I peeled half), quartered  
1/2 cup well-shaken buttermilk  
1 tablespoon minced shallots  
2 tablespoons olive oil  
1 teaspoon Kosher salt, or to taste

Place potatoes in a medium saucepan and cover with cold water by about an inch. Bring to a boil, then reduce heat to a hard simmer and cook until potatoes are tender, about 10 to 12 minutes depending on the size of the chunks. Drain, then immediately return to the pot with some of the water still clinging.

Mash a few times with a potato masher. Once you've broken the potatoes down a little, add the buttermilk, shallots, olive oil, and salt. Continue mashing to within an inch of your life, until you reach a consistency that pleases you. Adjust the salt, if necessary, and serve hot.