

Recipe

Mashed Potato Casserole

Ingredients

4 lbs. russet potatoes, peeled and chopped into 1-inch pieces

1/2 cup heavy cream

1/2 cup chicken stock (or vegetable broth if you prefer vegetarian)

1 & 1/2 sticks unsalted butter (12 Tbl.)

2 cloves garlic, minced

3 tsp. kosher salt

2 tsp. horseradish

1 Tbl. Dijon mustard

1/4 tsp. paprika (plus a pinch more to sprinkle on top before baking)

1/4 tsp. ground white pepper

1/4 tsp. ground cumin

1/4 cup minced chives

1 Tbl. fine chopped parsley

1 & 1/2 tsp. fine chopped dill

1/4 cup grated Pecorino or Parmesan cheese

1/2 cup grated sharp cheddar

4 large eggs

Directions

- Adjust oven rack to upper-middle position and preheat to 375 degrees
- Grease a 3 qt. casserole or soufflé (or 9x13" Pyrex type dish) with margarine, butter or cooking spray.
- Place the chopped potatoes into a 4 qt. pot and cover with cold water 1 inch above the potatoes.
- Bring the water and potatoes to a boil over high heat, then lower the heat and simmer for about 20 minutes or until met with little resistance when a fork is inserted.
- Meanwhile combine heavy cream, chicken or vegetable broth, butter, horseradish, Dijon mustard, salt and spices in a small sauce and heat over med-low heat until butter has melted and stir to combine. then remove from heat and set aside.
- When potatoes are done, strain the water off through a colander and let them drain for about 2 more minutes. Shake the colander a little to strain off any excess water.
- Add the cooked potatoes to the bowl of a stand mixer fitted with a wire whip. (a large bowl and hand mixer will also work).
- Mix on medium-low speed until well combined, about 1 & 1/2 minutes. Slowly pour the hot milk and butter mixture into the potatoes while mixing on low speed until combined and smooth. About 1 more minute.
- Next beat the eggs in, adding one egg at a time on medium speed until thoroughly combined. About 15 seconds per egg.
- In the same bowl fold in the cheeses and all of the herbs with a rubber spatula until well combined. (Save 1 tsp. of the mixed chopped herbs for topping the casserole if desired.)
- Using a rubber spatula scrape the mixture and lightly spread evenly into the prepared casserole.

- Use a large wire whisk held straight up and down, and in a pattern across the top, dip the wires about 1/2 inch over and over to create a peaked wave-like pattern. then sprinkle lightly with a pinch of paprika and the remaining tsp. of mixed herbs.
- Place the casserole on the middle-upper rack of the oven and bake at 375 degrees for about 30 minutes, or until peaks have toasted to a light golden brown.
- If you are planning to prepare this dish the day before, do not cook it. Cover the potato concoction in the casserole and store in the refrigerator overnight. The cook-time will need to bet adjusted to 40-45 minutes due to refrigeration.

Chef's Notes

This dish is a great make-ahead dish and may be prepared the day before uncooked and covered in the refrigerator overnight. It's a great dish to take to a holiday supper and finish cooking upon arrival.

Tip: Start the potatoes in cold water. This aids in a perfect texture and keeps the potatoes from falling apart and tasting watery. A fork inserted into the potatoes should meet little resistance, but the potatoes should not be falling apart at the end of cooking.

