

# Yukon Gold Mashed Potatoes

- 4 pounds Yukon gold potatoes, peeled and quartered
- 1 bay leaf
- kosher salt
- freshly ground black pepper
- 1 cup milk
- 1/2 cup buttermilk
- 3 tablespoons unsalted butter

Place potatoes in large pot and cover with cold water. Add 2 Tablespoons salt and bay leaf. Bring to a boil and cook until tender – about 20 minutes. Heat milk with butter. Drain potatoes well and put through a ricer or food mill. Add heated milk with melted butter and buttermilk to potatoes. Mix well and add salt and pepper to taste.

