**Brie Whipped Mashed Potatoes**



**Description:** Light and fluffy mashed potatoes with brie cheese, a great side with any holiday entree.

**Servings:** 8

**Preparation Time:** 10 minutes

**Cooking Time:** 45 minutes

**Total Time:** 55 minutes

**Potato Type:** Russet Potatoes

**Course:** Side

**Ingredients**

For the Potatoes:

* 3 lbs. (904g) Russet Potatoes, peeled and cut into 2-inch pieces
* 1 tablespoon (3g) Kosher Salt
* 6 ounces (180g) Unsalted Butter, softened
* ½ cup (120ml) Half & Half
* 8 ounces (240g) Brie Cheese, rind removed, cut into ½ inch cubes
* As Needed Kosher Salt
* As Needed Freshly Ground White Pepper

Garnish:

* As Needed Fresh Parsley, chopped

**Preparation**

1. In a heavy bottomed pot, add the potatoes with enough cold water to cover them.
2. Add the salt, and place over high heat. When the water reaches a boil, reduce the heat to a simmer.
3. Continue to cook the potatoes until they are fork tender (about 35-45 minutes). Drain the potatoes well and return them back to the heat to dry out slightly for about 30 seconds to a minute. For best results pass the potatoes through a potato ricer or food mill. If you do not have either of those pieces of equipment the potatoes can be mashed with a sturdy whisk, potato masher, fork, stand mixer, hand mixer, etc.
4. Heat the half and half until it is hot, add the butter and stir the mixture into the potatoes a little at a time until you reach your desired consistency. Fold in the brie until well incorporated.
5. Adjust the seasoning with salt and pepper, then transfer to a serving dish.
6. Garnish the potatoes with freshly chopped parsley and serve immediately. Enjoy!



Vitamin C: 7 mg