

**You will need:** a vegetable peeler; a large pot; a colander; a potato masher; 4 pounds of russet potatoes; salt and pepper; a stick of butter; a cup of cream

Step  
1



**Wash and peel** the potatoes, then cut them into large chunks and place them in the pot.

Step  
2



Cover the potatoes with **cold water** by an inch or two and add a generous amount of salt. (You want the **water to taste like the ocean.**) Place the pot on the stove over **high heat**.

Step  
3



Once the water boils, **reduce the heat and simmer** the potatoes until they are **easily pierced with a knife**, about 20 minutes.

Step  
4



**Drain** the potatoes in a colander and let them rest in the sink while you prepare the butter and cream.

\*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Illustrations by Bill Russell. Find this online at [www.chow.com/stories/11936](http://www.chow.com/stories/11936).

Step  
5



Combine the butter and cream **in the pot you cooked the potatoes in**. Cook over low heat, stirring until the **butter has melted and the cream is hot**.

Step  
6



Turn off the heat and **add the drained potatoes** to the hot butter-cream mixture. **Mash** the potatoes until they are fluffy and creamy. Season with **salt and pepper** to taste.

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