

Mashed Potatoes with Sage and Cheddar Cheese

Ingredients:

4 pounds white potatoes, peeled,
cut into 1 1/2 inch cubes
2 Tablespoons plus 1 teaspoon
fresh sage, minced
3/4 cup whipping cream
3/4 cup whole milk
2 1/4 cups (packed; about 9 oz.)
coarsely grated sharp white
cheddar cheese

Preparation:

Butter 8 to 10 cup baking dish. Cook potatoes in large pot of boiling salted water until tender, about 12 minutes. Meanwhile, melt butter in medium saucepan over medium high heat. Add 2 tablespoons sage; stir until butter begins to brown, about 3 minutes. Add cream and milk; bring to simmer. Drain potatoes; return to pot. Stir over medium heat until excess moisture evaporates. Add cream mixture; mash potatoes. Stir in 1 3/4 cups cheese. Season potatoes with salt and pepper. Sprinkle with 1/2 cup cheese and 1 teaspoon sage. Preheat oven to 375°F. Bake potatoes uncovered until heated through and golden brown, about 45 minutes.
Makes 10 servings.