

Whipped Potatoes

Serves 8

Adapted from *The Romagnoli's Table*

- 8 baking potatoes
- ½ cup milk
- 1 tsp nutmeg
- 6 Tb butter
- 2 eggs

Prep – peel the potatoes and cut them into quarters. Put them in a pot of cold salted water.

45 minutes before you want to eat – Turn heat to high and bring to a boil. When water boils, reduce heat to a simmer and cook until soft – about 20 more minutes.

10 minutes before you want to eat – Drain the potatoes and return to the pot. Place pot over low heat. Using an electric beater or potato masher, mash the potatoes, adding the milk, nutmeg, and butter a little at a time. When the mixture is completely smooth, add the eggs and continue beating and (with pot still over low heat) for 2 minutes. Serve.