



# Brown Butter Mashed Potatoes Recipe

## The Magic of Brown Butter

Let me tell you about brown butter. It is just regular butter, heated until it turns golden. It gets a wonderful, nutty smell. It makes your whole kitchen feel cozy.

I learned about it from my friend Marie. She added it to her mashed potatoes one Thanksgiving. Everyone asked for her secret. I still laugh at that. It is such a simple trick.

## Choosing Your Potatoes

We are using red potatoes for this recipe. Their skins are thin and

pretty. You can peel them or leave a few bits of skin on. It adds a nice little texture.

Why does this matter? Using good potatoes is the first step to a great dish. It shows you care about what you make. That care comes through in every bite.

## **A Little Story and a Fun Fact**

The first time I made these, I was so nervous. I almost let the butter burn. You have to watch it like a little hawk. But when I got it right, oh my.

Fun fact: The nutty smell of brown butter comes from the milk solids toasting up. It is like toasting a marshmallow, but for butter. Have you ever burned butter on purpose before? It is a fun kitchen experiment.

## **Mashing with Love**

Once your potatoes are soft, the real fun begins. Get your potato masher ready. Pour in that beautiful brown butter and the cream. Doesn't that smell amazing?

Mash it all together until it is smooth. This part matters because you are mixing in all the love. Good food is made with happy hands. What is your favorite part of mashing?

## **Why This Dish is Special**

This is not just a side dish. It is a warm hug on a plate. The brown butter makes it feel fancy. But it is really just simple, honest food.

Sharing a meal like this brings people together. It creates memories

around the table. That is the real magic of cooking. What is a food that always makes you feel happy and cozy?

## Ingredients:

Ingredient	Amount	Notes
red potatoes, washed, peeled, quartered	5 pounds	
unsalted butter, softened	1 cup (2 sticks / 227 g)	
heavy whipping cream	1 cup (120 g)	
kosher salt	2 teaspoons	
black pepper	½ teaspoon	
parsley, chopped	for garnish	



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# My Cozy Brown Butter Mashed Potatoes

Hello, my dear. Come sit with me in the kitchen. I want to share my favorite potato recipe. These mashed potatoes are extra special. We use something called brown butter. It makes them taste warm and nutty. Doesn't that smell amazing? I learned this trick from my own grandma. She always said simple food is the best food. I think she was right. Let's make some cozy memories together.

- **Cook Time:** 30 minutes
- **Total Time:** 40 minutes
- **Yield:** 8 servings
- **Category:** Side Dish

See also [French Onion Roasted Potatoes Recipe](#)

## Steps

**Step 1:** First, we get our potatoes ready. Wash and peel five pounds of red potatoes. Then cut them into quarters. Put them all in a big pot. Cover them with cold water and add a good sprinkle of salt. This is the secret to tasty potatoes. Now, turn the heat to high and wait for it to boil.

**Step 2:** Once the water is dancing, turn the heat down a bit. Let the potatoes cook until they are soft. You should be able to poke them easily with a fork. This takes about 25 minutes. While they boil, we can make the magic part. (A hard-learned tip: Don't walk away from boiling potatoes. They can bubble over and make a mess!)

**Step 3:** Now for the brown butter. Melt two sticks of butter in a light-colored pan. Swirl the pan as it melts. It will get foamy and then you'll



see little brown bits. Keep stirring so they don't burn. As soon as it smells like toasted nuts, take it off the heat. I still laugh at the first time I did this. I was so nervous!

**Step 4:** Your potatoes should be soft now. Drain all the water out. Put the potatoes back in the warm pot. Now, take your masher and start squishing. It's so much fun! Pour in that beautiful brown butter and the heavy cream. Add the salt and pepper too. Keep mashing until it's all smooth and creamy.

**Step 5:** Finally, spoon your potatoes into a nice bowl. Top them with a little chopped parsley for a fresh look. Then it's time to eat. I love how the brown butter makes the whole kitchen smell. **What's your favorite cozy food to make? Share below!**

See also Brussels Sprouts with Apples and Almonds Recipe

## Three Fun Twists to Try

This recipe is wonderful as it is. But you can also play with it. I love adding little changes. It makes the recipe feel new again. Here are three of my favorite ideas. They are all so simple and tasty.

**The Garlic Lover's Dream:** Add three cloves of minced garlic to the butter as it browns. The smell will make your mouth water.

**The Herby Fresh One:** Stir in a handful of fresh chopped chives and rosemary with the cream. It tastes like a garden.

**The Cheesy Comfort:** Mix in a whole cup of grated parmesan cheese at the very end. It gets all melty and wonderful. **Which one would you try first? Comment below!**

## Serving Your Masterpiece

These potatoes are the star of any dinner. I love serving them with a simple roasted chicken. The juices from the chicken are so good on the potatoes. A side of green beans with almonds is nice too. It adds a little crunch. For a pretty touch, drizzle a little extra brown butter on top.

What should we drink with this cozy meal? A cold glass of apple cider is perfect. It's sweet and tangy. For the grown-ups, a glass of Chardonnay pairs beautifully. It's a fancy word for a nice white wine. **Which would you choose tonight?**





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### Keeping Your Spuds Happy

Let's talk about keeping these potatoes for later. They will last in your fridge for about four days. Just put them in a sealed container. You can also freeze them for a month. Use a freezer bag and push out all the air.

To reheat, add a splash of milk or cream. Warm them slowly on the stove. Stirring often brings back their creamy texture. I once reheated them too fast and they got sticky. Slow and steady wins the race here.

See also [Perfectly Caramelized Sweet Potato Wedges](#)

Batch cooking this recipe saves you so much time. A ready-made side dish makes weeknights easier. This matters because it gives you more time with your family. **Have you ever tried storing it this way?**

**Share below!**

### Simple Fixes for Common Troubles

Sometimes potatoes can turn out gluey. This happens if you over-mash them. Just mash until they are smooth. I remember when I made my first batch too gluey. We still ate it, but it was a good lesson.

Your brown butter might burn if you look away. Watch it closely after it starts to foam. Burnt butter tastes bitter, but brown butter is nutty and wonderful. Getting this right matters because it adds a special, toasty flavor.

If your mashed potatoes are too thin, do not worry. You can mix in a little instant potato flakes. This helps thicken them right up. Fixing small problems builds your confidence in the kitchen. **Which of these**

**problems have you run into before?**

## **Your Potato Questions Answered**

**Q: Are these potatoes gluten-free?**

A: Yes, all the ingredients are naturally gluten-free. You can enjoy them without worry.

**Q: Can I make them ahead of time?**

A: Absolutely. Make them a day before and reheat gently on the stove.

**Q: What if I do not have heavy cream?**

A: You can use whole milk instead. The potatoes will still be very creamy.

**Q: Can I make a smaller portion?**

A: Of course. Just cut all the ingredients in half. It works perfectly.

**Q: Is the parsley garnish needed?**

A: It is optional but adds a nice fresh color and taste. **Which tip will you try first?**

## **From My Kitchen to Yours**

I hope you love making these brown butter mashed potatoes. They are a cozy dish for any table. Cooking for people is a way to show you care. It is one of my favorite things to do.

I would love to see your creation. Sharing food brings us all closer together. **Have you tried this recipe? Tag us on Pinterest!** You can find me at Elowen's Kitchen. I always look for your photos.

*Fun fact: Brown butter is called "beurre noisette" in French. It means*

*“hazelnut butter” because of its lovely color and smell.*

Happy cooking! —Elowen Thorn.

*You need to try !*

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[Savorydiscovery.com](https://www.savorydiscovery.com)



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