



# **Mom's Secret Ingredient Mashed Potatoes Recipe**

## **The Secret is in the Bowl**

My mom always had a trick up her apron sleeve. Her mashed potatoes were the creamiest I ever tasted. We all thought it was expensive butter. I was so surprised when she finally told me her secret.

The secret ingredient is mayonnaise. I know, it sounds strange. But it makes them so rich and smooth. It adds a little tang you just can't get from milk alone. What is one food secret your family has?

## **A Little Story About My Brother**

My brother Tom hated mayonnaise. He would not touch the stuff. For

years, he gobbled up these potatoes. He always asked for a second helping.

When Mom told him her secret, his jaw dropped. We all laughed so hard. He still eats them, of course. Some secrets are better left unknown until the very end. I still laugh at that.

## Why the Simple Things Matter

This recipe reminds me that food is about love. It is not about being fancy. It is about sharing something warm and comforting. A good meal can make a bad day feel better.

That is why this recipe matters. It connects me to my mom. It is a small piece of my history. Now I get to share it with you. Do you have a food that makes you feel connected to your family?

## Making Your Potatoes Perfect

Let's talk about the potatoes. You want to cut them the same size. This way, they all get soft at the same time. No one likes a crunchy bit in their mash.

When you drain them, put them back in the warm pot. This helps the steam dry them out. Wet potatoes make watery mash. Fun fact: Russet potatoes are the best for mashing because they are fluffy!

## The Magic of Mashing

Now for the fun part. Add your butter, milk, and that secret mayo. I like to use an old-fashioned potato masher. It gives the potatoes a nice, rustic texture.

If you use a mixer, be very careful. Mixing too much makes them gluey. We want clouds, not paste! Doesn't that smell amazing? This is why the recipe matters. Taking your time makes all the difference.

## Your Turn to Share

Food is a story waiting to be told. This simple dish holds so many memories for me. I would love to hear about your cooking adventures.

What is the first dish you ever learned to cook by yourself? Was it a success? Tell me all about it. I love hearing your stories.

## Ingredients:

| Ingredient      | Amount        | Notes                             |
|-----------------|---------------|-----------------------------------|
| Russet potatoes | 2 pounds      |                                   |
| Salt            | 2 teaspoons   | For boiling water                 |
| Unsalted butter | 4 tablespoons |                                   |
| Mayonnaise      | 1/3 cup       | The secret ingredient             |
| Milk            | 1/3 cup       | More may be added for consistency |
| Salt            | to taste      |                                   |
| Pepper          | to taste      |                                   |



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My mother's mashed potatoes were always the best. Everyone at the table would ask for her secret. She would just smile and wink at me. I finally learned the trick when I was about your age. It was not fancy herbs or expensive cheese. The secret was already in our fridge.

See also [Amish Style Potato Dressing Recipe](#)

It makes the potatoes so creamy and rich. I still laugh at that first time I saw her add it. My brother thought she had lost her mind. But one bite changed everything. Now, let's make some magic together.

## Ingredients

- 2 lbs potatoes (like Russet or Yukon Gold)
- 1 teaspoon salt, plus more to taste
- 1/2 cup milk, warmed
- 1/4 cup butter
- 1/4 cup mayonnaise
- Black pepper to taste

## Instructions

**Step 1:** First, give those potatoes a good scrub. Peel them and cut them into little cubes. Try to make them all the same size. This helps them cook at the same speed. I think of it like making sure all my grandchildren get equal dessert.

**Step 2:** Put the potato cubes in a big pot. Cover them with cold water from the tap. Add the salt right now. It makes the potatoes taste good

from the inside out. Bring the water to a happy, rolling boil.

**Step 3:** Turn the heat down to a gentle boil. Let the potatoes cook for about 20 minutes. You will know they are done when a fork slides in easily. (A hard-learned tip: do not let them get too soft or they will be watery).

**Step 4:** Carefully pour the hot water down the drain. Put the hot potatoes back into the warm pot. This helps any extra water evaporate. Doesn't that smell amazing? It smells like my childhood kitchen.

**Step 5:** Now for the good stuff. Add the butter, milk, and our secret ingredient. Can you guess what it is? It is mayonnaise. This is what makes them so wonderfully creamy and gives them a little tang.

**Step 6:** Time to mash! Use a potato masher and go slowly. You want them smooth but still with some character. (If you use a mixer, be very careful. Over-mixing makes them gluey, and we do not want that).

**Step 7:** Give them a taste. Do they need a little more salt or pepper? Add it now and stir it in. I always add a little black pepper. It looks so pretty with the white potatoes. **What is your favorite secret family ingredient? Share below!**

**Cook Time:** 20 minutes

**Total Time:** 35 minutes

**Yield:** 6 servings

**Category:** Dinner, Side Dish

## Three Tasty Twists

This recipe is like a favorite old sweater. It is comfortable and perfect as it is. But sometimes, it is fun to add a new button or two. Here are a few

ways to dress it up for a special day. They are all so simple and delicious.

See also [Easy Cheesy Potato Casserole Recipe](#)

**Garlic Lover's Dream:** Mash three cloves of roasted garlic right into the potatoes. It is sweet and mellow. Your whole kitchen will smell wonderful.

**Everything Bagel Sparkle:** Stir in a big spoonful of everything bagel seasoning. It adds a yummy onion and sesame flavor. It gives a nice little crunch, too.

**Cheesy Chive Delight:** Mix in a handful of shredded cheddar cheese. Add some freshly chopped chives. It turns a lovely light green color.

**Which one would you try first? Comment below!**

## Serving Your Spuds

These potatoes deserve a good spot on the plate. I love to make a little well on top with my spoon. Then I put a small pat of butter right in the middle. Watch it melt into a golden pool. It is a simple little joy.

They are perfect next to a roasted chicken. Or with some simple baked fish. A side of green beans with almonds is lovely. For a drink, a cold glass of apple cider is wonderful. Grown-ups might like a chilled glass of Chardonnay. **Which would you choose tonight?**



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# Keeping Your Mashed Potatoes Happy

Let's talk about keeping these potatoes for later. You can store them in the fridge for about four days. Just put them in a sealed container. They will thicken up when they are cold.

Add a little extra milk when you reheat them. This brings back their creamy goodness. I reheat mine on the stove over low heat. Stir them often so they do not burn.

You can also freeze them for a future meal. I once froze a big batch for my grandson's visit. He was so happy to have a taste of home. This is why batch cooking matters. It lets you share comfort food anytime.

Thaw them in the fridge overnight before reheating. Have you ever tried storing it this way? Share below!

# Simple Fixes for Mashed Potato Problems

Sometimes potatoes can be tricky. Do yours turn out gluey? You might have over-mixed them. I remember when I did this for a big family dinner. They were a bit pasty.

A potato masher is your best friend for fluffy potatoes. A hand mixer can work too. But you must be very careful not to mix too long. This matters because good texture makes the meal special.

Are your potatoes too watery? Make sure you drain them well after boiling. Another issue is not enough flavor. Do not be shy with the salt and pepper. Tasting as you cook builds your confidence. Which of these problems have you run into before?

See also [Classic Southern Cornbread Recipe](#)

## Your Mashed Potato Questions Answered

**Q: Is this recipe gluten-free?**

**A:** Yes, it is! All the ingredients are naturally free of gluten.

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

**A:** Absolutely. Make them the day before and reheat with a splash of milk.

**Q: What if I do not have mayonnaise?**

**A:** You can use sour cream instead. It will still be wonderfully creamy.

**Q: Can I double this recipe for a crowd?**

**A:** Of course! Just use a bigger pot so everything fits nicely.

**Q: What is a good optional topping?**

**A:** A little melted butter and some chopped chives is my favorite. *Fun fact: The secret ingredient, mayonnaise, adds a rich tang you will love.* Which tip will you try first?

## From My Kitchen to Yours

I hope you enjoy making these potatoes. This recipe holds so many dear memories for me. I love sharing it with new friends like you.

I would be thrilled to see your creation. Have you tried this recipe? Tag us on Pinterest! It makes my day to see your family meals. Cooking is all about sharing the love.

Happy cooking!

—Elowen Thorn.

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[Savorydiscovery.com](http://Savorydiscovery.com)

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# **Mom's Secret Ingredient Mashed Potatoes**

Author: Elowen Thorn



Cooking Method:[Stovetop](#)



## Mom's Secret Ingredient Mashed Potatoes Recipe | 16

Cuisine:[American](#)



Courses:[Side](#)

Difficulty: **Beginner**

Prep time: **15 minutes**



## Mom's Secret Ingredient Mashed Potatoes Recipe | 20

Cook time: **20 minutes**

Rest time:

**Total time: 35 minutes**

Servings: **6 servings**



## Mom's Secret Ingredient Mashed Potatoes Recipe | 24

Calories: **220 kcal**

**Best Season: Summer**

## **Description**

Creamy, comforting mashed potatoes with a secret ingredient for extra

richness and flavor.

## Ingredients

- 2 pounds Russet potatoes
- 2 teaspoons salt
- 4 tablespoons unsalted butter
- 1/3 cup mayonnaise
- 1/3 cup milk
- salt (to taste)
- pepper (to taste)

## Instructions

1. Wash, peel, and cut the potatoes into 1-inch cubes. (You'll want them to be as close in size as possible so they cook evenly.)
2. Place the potatoes into a large pot and just cover with water. Add 2 teaspoons of salt and bring to a boil.
3. Reduce the heat to a low boil, stirring occasionally, and cook for 15 to 20 minutes or until the potatoes are tender when pierced with a fork.
4. Drain the potatoes and return them to the pot.
5. Add the butter, mayonnaise, and milk.
6. Use a potato masher to mash the potatoes to your liking. (You can also use a hand mixer to mash the potatoes, just be cautious not to over mix or they may become paste-like.) Mix well.
7. Add more milk if necessary to get them to a smooth consistency.
8. Add salt and pepper to taste.
9. Serve with melted butter on top, if desired.

## Notes

If nutritional values are provided, they are an estimate and will vary depending on the brands used. The values do not include optional ingredients or when ingredients are added to taste. If calorie count and other nutritional values are important to you, I recommend grabbing your favorite brands and plugging those ingredients into an online nutritional calculator.

Keywords: Mashed Potatoes, Comfort Food, Side Dish, Thanksgiving