

How to Make Mashed Potatoes Ahead of Time

Creamy mashed potatoes are always welcome at the table. Making them ahead leaves a little more time to enjoy the people gathered around it.

MAKES ABOUT 6 SIDE SERVINGS • PREP 15 MIN • COOK 15-20 MIN, PLUS REHEATING IF MAKING AHEAD

Ingredients

- 2 pounds Yukon Gold potatoes, peeled and cut into even 1-inch pieces
- 8 tablespoons (1 stick) butter
- 1/2-3/4 cup whole milk or cream, warmed
- 1/2 teaspoon fine salt plus salt for cooking water
- pepper to taste. Extra warm milk as needed for reheating

How to Make It

1. Put potatoes in a pot and cover with cold water by about 1 inch. Salt the water lightly. Bring to a boil, then simmer gently 15-20 minutes until a fork slides through easily.
2. Drain thoroughly. Return to the warm pot off the heat for 1-2 minutes so excess moisture evaporates.
3. Mash with a hand masher or ricer. Fold in butter, then add warm milk or cream gradually, starting with 1/2 cup. Season to taste. Avoid a blender or food processor; it can make potatoes gluey.
4. To serve now, adjust the texture with more warm milk. For make-ahead potatoes, prepare one day before serving and transfer promptly to shallow containers. Refrigerate within 2 hours at 40 F or colder.
5. To reheat, transfer to a suitable baking dish, add a splash of milk, cover, and warm at 350 F, stirring once or twice, until 165 F throughout. For a shallow dish, begin checking at 30 minutes; the total may be 40-60 minutes or longer depending on depth and starting temperature. Add milk gradually if needed.

Freezing: Freeze cooled portions promptly in airtight containers. Thaw in the refrigerator and reheat to 165 F; stir in warm milk to restore texture. Texture may change after freezing.

Jane’s Note

Get the potatoes done the day before, and leave yourself time to reheat them gently. It is one less pot to manage at the last minute.

Make Ahead & Storage

Use refrigerated cooked potatoes within 3-4 days total, counting from original cooking. Reheating does not restart the storage clock.

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