



Brown Butter Cream Cheese Mashed Potatoes

Servings: 8

Preparation Time: 20 minutes

Cook Time: 45 minutes

Start to Finish Time: 25 minutes

DIFFICULTY: 1-5 - 3

Ultra-creamy mashed potatoes with tangy sour cream, rich cream cheese, and nutty brown butter for a fluffy, deeply savory, irresistible side dish.

2 lb Yukon Gold potatoes
1 lb Russet potatoes
8 tablespoons unsalted butter (divided)
5 oz cream cheese
1/2 cup sour cream
1/2 - 3/4 cup heavy cream, warmed
1/2 teaspoon garlic powder
1/4 teaspoon onion powder
1/2 teaspoon black pepper
1/4 teaspoon MSG, optional but recommended
Kosher salt to taste



Peel the 2 pounds Yukon Gold potatoes and 1 pound Russet potatoes and cut them into evenly sized chunks.

Place the potatoes in a large pot and cover with cold water by about 1 inch. Season the water generously with kosher salt.

Bring to a boil, then reduce to a steady simmer. Cook for about 15–20 minutes, or until the potatoes are completely tender and a knife slides easily through the center.

While the potatoes cook, place 3 tablespoons of the butter in a small saucepan over medium heat. Cook until the butter foams, turns golden brown, and develops a nutty aroma. Immediately remove from the heat so it does not burn.

Warm 1/2 cup heavy cream in a separate small saucepan or microwave. Keep additional cream available in case the potatoes need loosening.

Drain the potatoes thoroughly, then return them to the hot pot over low heat for 1–2 minutes, gently tossing occasionally. This dries away excess moisture and helps produce fluffier mashed potatoes.

Remove the pot from the heat. Pass the hot potatoes through a potato ricer for the smoothest texture, or mash thoroughly with a potato masher. Avoid using an electric mixer, which can make the potatoes gummy.

Add the remaining 5 tablespoons regular butter and 5 ounces softened cream cheese to the hot potatoes. Gently fold until melted and incorporated.

Fold in 1/2 cup sour cream, 1/2 teaspoon garlic powder, 1/4 teaspoon onion powder, 1/2 teaspoon freshly ground black pepper, and 1/4 teaspoon MSG, if using.

Gradually fold in the warm heavy cream, beginning with 1/2 cup. Add more, a tablespoon or two at a time, only until the potatoes are creamy, fluffy, and soft enough to mound gently on a spoon.

Fold in the brown butter, making sure to include the flavorful browned milk solids from the bottom of the pan.

Taste carefully and add kosher salt as needed. Potatoes often require more salt than expected, so make the final adjustment only after all of the butter, cream cheese, sour cream, and cream have been incorporated.

Serve immediately, or keep warm in a covered bowl over barely simmering water. Just before serving, gently stir the potatoes once and add a small splash of warm cream if they have thickened.

Per Serving (excluding unknown items): 320 Calories; 20g Fat (54.9% calories from fat); 5g Protein; 32g Carbohydrate; 3g Dietary Fiber; 55mg Cholesterol; 71mg Sodium; 2g Total Sugars; 0mcg Vitamin D; 55mg Calcium; 1mg Iron; 765mg Potassium; 129mg Phosphorus. Exchanges: .