

Mashed Potatoes & Celery Root

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Celery root, known as celeriac, adds a surprising sharpness to regular old mashed potatoes, which makes the buttery flavor pop even more in your mouth.

Ingredients:

2 pounds potatoes, peeled, cut into 1-inch cubes
1 pound celery root, peeled, cut into 1-inch cubes
½ cup whole milk
3 tablespoons butter
1 teaspoon dried thyme
½ teaspoon black pepper
2 tablespoons minced fresh parsley

Directions:

- 1) Bring a large pot of salted water to a boil over high heat; add potatoes and cook until softened, about 20 minutes. Remove potatoes and drain; set aside. Add celery root to boiling water; boil until tender, about 10 minutes. Drain; set aside.
- 2) Combine potatoes and celery root in a large bowl; add milk, butter, thyme, and pepper. Mash well with a masher or large fork. Garnish with parsley and serve warm.