

MASHED YUKON GOLD POTATOES WITH GOAT CHEESE AND BASIL

— ingredients —

2 1/2 pounds Yukon Gold potatoes, peeled, cut into 1-inch pieces
5 ounces soft fresh goat cheese (such as Montrachet), crumbled
4 tablespoons (1/2 stick) butter
3/4 cup half and half
3 tablespoons chopped fresh basil
1 tablespoon minced garlic

— preparation —

Cook potatoes in large pot of boiling salted water until tender, about 25 minutes. Drain well. Return to pot. Mix in cheese and butter. Mash until smooth. Add half and half, basil and garlic and stir over medium heat until heated through. Season with salt and pepper.

Makes 8 servings.