

## Ingredients

- *2 pounds Russet potatoes, unpeeled*
- *kosher salt to taste*
- *¼ cup milk*
- *1 pound unsalted butter, cubed and chilled*

## Directions

- 1 Boil the potatoes in an 8 quart pot of salted water until tender, about 25 minutes. Then, drain the potatoes and set aside to let cool slightly.
- 2 Meanwhile, bring the milk to a boil in a 1 quart saucepan; remove from heat, cover and set aside.
- 3 Peel the potatoes and pass them through a food mill into a 4 quart saucepan set over medium-low heat. Using a rubber spatula, turn the potatoes frequently until they take on a drier, fluffier consistency, 2 to 3 minutes. Reduce the heat to low.
- 4 Working in batches, vigorously stir in the butter until the mixture is creamy. Whisk in the warmed milk, season the potatoes with salt, and transfer them to a warm serving bowl.