

# DUCHESS POTATOES



## *Ingredients:*

- 3.5-4 lbs gold potatoes
- Salt
- 5 large egg yolks
- 2 garlic cloves
- 1 1/4 cup heavy cream  
(or 1 cup if you use 1 cup sour cream)
- 3/4 cup sour cream  
(or 1 cup if you use 1 cup heavy cream)
- 10 T butter, melted
- 1 tsp nutmeg or finely ground pepper



## *Instructions:*

Peel potatoes and place in a large pot and pour in water to cover by two inches. Season with salt. Bring to a boil over medium-high heat. Reduce heat and simmer until potatoes are fork tender, 25-30 minutes. Drain and cool slightly.

Preheat oven to 425 degrees. Whisk egg yolks, garlic, cream, sour cream, butter, and pepper or nutmeg in a large bowl. Season with salt. Pass potatoes through a ricer or food mill into the egg mixture. Fold together gently. Do not overmix. Transfer to a 9x13 baking dish and shingle or swirl the surface. Bake, rotating once, until golden brown and slightly puffed, 30-40 minutes.

Can be assembled one day ahead. Cover and chill. Increase baking time by 5-10 minutes.

*Recipe presented by:* Deborah Anderson



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