

# BUTTERNUT SQUASH & POTATO MASH

*Adapted from marthastewart.com*

## INGREDIENTS

4 pounds Yukon gold potatoes,  
peeled and halved (or quartered,  
if large)

1 small butternut squash (2  
pounds), peeled, seeded, and cut  
into 2-inch chunks (about 6 cups)

sea salt and ground pepper

6 tablespoons butter

2 garlic cloves, minced

1 cup heavy cream (optional)

## METHOD

In a large pot, combine potatoes and squash; cover with salted water by 1 inch. Bring to a boil; reduce heat, and simmer until potatoes and squash are easily pierced with the tip of a paring knife, about 20 minutes.

Drain in a large colander; return potatoes and squash to the pot. Stir over medium heat until dry, 2 to 3 minutes. Remove from heat.

In a small saucepan, melt butter over medium heat; add garlic, and cook until fragrant, about 2 minutes. Add cream, if you are using it, and bring to a simmer.

Pour the butter/garlic/cream mixture over potatoes and squash. Season generously with salt and pepper. Mash with a potato masher until smooth and creamy and serve immediately.