

## Cream Cheese – Yukon Gold Whipped Potatoes

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by Kent Rathbun

Abacus

Chef Kent Rathbun of Dallas's Abacus restaurant created this recipe for Epicurious's Wine.Dine.Donate program.

**Yield:** Makes 10 servings

### ingredients

2 pounds Yukon gold potatoes, peeled and cut into 1-inch pieces  
1/2 cup heavy cream  
1/2 cup (1 stick) unsalted butter  
2 tablespoons sour cream  
4 ounces cream cheese, room temperature  
3 tablespoons fresh lemon juice (from 1 medium lemon)  
1 tablespoon freshly ground black pepper  
1 tablespoon kosher salt

### preparation

In heavy, medium pot combine potatoes with enough cold water to cover. Place over moderately high heat, cover, and bring to a boil. Continue boiling until potatoes are easily pierced with fork, about 15 minutes. Drain and pass through food mill or ricer into large mixing bowl. Set aside.

In small saucepan over moderate heat, combine heavy cream and butter and bring to boil. Add cream mixture, sour cream, and cream cheese to potatoes, and beat until light and fluffy, about 1 minute. Stir in lemon juice and salt and pepper. Serve hot.