

Sauteed Leek Mashed Potatoes

2 pounds potatoes
1 tablespoon salt
2 tablespoons butter
4 cups halved and thinly sliced leeks
1 cup buttermilk
Black or white pepper to taste

Cut potatoes into 2-inch chunks. Place the potatoes and salt in a large heavy saucepan. Add cold water to cover by 2 inches. Bring to a boil. Reduce heat to simmer, cover, and cook until potatoes are very tender, 10 to 15 minutes. Drain well. Meanwhile, melt butter in a large skillet over medium heat. Add leeks and cook, stirring, until soft and beginning to brown, 4 to 8 minutes. Transfer the potatoes to a large bowl. Mash with a potato masher, an electric hand-held mixer or by working through a ricer. Stir the leeks, buttermilk and pepper into the mashed potatoes.

Adapted from www.eatingwell.com