

# CRUSHED SOUR CREAM POTATOES with HERBS

*4 to 6 servings*

These potatoes are creamy without even trying, textured (in a pleasant way) and are finished with herbs. Somewhere between a creamy potato salad and mashed potatoes, to me, they are perfect. A touch unconventional, for sure, but trust me when I say they still “hold the gravy” (literally and figuratively).

**3 pounds small, creamy potatoes, no larger than a golf ball, such as gold creamer**

**Kosher salt and freshly ground black pepper**

**1 ½ cups heavy cream**

**4 large garlic cloves, crushed**

**4 tablespoons unsalted butter**

**1 cup sour cream, plus more for serving**

**½ cup finely chopped chives**

**½ cup coarsely chopped dill**

1. Cook potatoes in a large pot of boiling, salted water until tender, 10 to 15 minutes. Drain.
2. Meanwhile, in a medium pot over medium heat, gently simmer the cream and the garlic until garlic is completely tender and cream is reduced by about a third (it will look slightly thicker, about the consistency of melted ice cream), 8 to 10 minutes. Season with salt and lots of pepper. Add butter and swirl to melt.
3. Using your hands or something like a small dish or bowl, crush the potatoes and place in a large bowl. Pour cream mixture over the potatoes, and season with salt and more pepper. Toss to coat, encouraging the potatoes to break down slightly but remain textured and chunky.
4. Stir in sour cream, half the chives and half the dill. Transfer to a large serving bowl and top with remaining chives and dill, and more black pepper and sour cream, if you like.

## DO AHEAD

Potatoes can be boiled a few hours ahead, but keep them warm-- once they cool, they can become gluey in the pot once you mix in the dairy.

