

## **Fennel Mashed Potatoes**

Serves 6

Salted water to cover

1 lb small red potatoes (may leave skin on) cut into six or eight same-size pieces

2 tablespoons butter

Salt & pepper

1 large fennel bulb, outside layer trimmed if needed, cored, chopped roughly in fairly big pieces (save some of the frond for garnish)

1/2 cup half and half or heavy whipping cream (may need a bit more)

More salt & pepper to taste

Bring the water to a boil. Add the potatoes. Cover and cook until tender, about 15 minutes. Drain.

While the potatoes cook (or can be prepared in advance), melt the butter, add the fennel, sprinkle with salt and pepper, stir well to coat. Cook softly for 15-20 minutes, until soft but not brown. (If you're prepping ahead, stop here.) Add the half and half and let come to a simmer to heat through.

Mash the potatoes with a masher or a hand mixer. Stir in the fennel-cream mixture. Season to taste and serve.