



Potatoes Mashed with Turnips and Celery Root

Recipe by Stephen Pavy

Serves: 12

Serve with

[Joseph Phelps Vineyards Cabernet Sauvignon, Napa Valley](#)

[Joseph Phelps Vineyards Insignia](#)

[Joseph Phelps Vineyards Le Mistral](#)

[Joseph Phelps Vineyards Syrah, Napa Valley](#)

Note: I recommend getting locally grown potatoes at your local Farmers market. For instance, Tommy Boy potatoes are available in many locations. Do not get “waxy” boiling potatoes but get ones that are recommended for baking/mashing. If you are unable to get local potatoes, get Idaho bakers at the supermarket. If you can get the potatoes locally, chances are you will have equal luck with turnips and celery root.

6 lbs. potatoes, peeled and quartered
2 medium turnips (no more than 1 lb. total), peeled and cut into large chunks
½ - 1 lb. celery root, peeled and cut into large chunks
1 stick (¼ cup) unsalted butter, melted
1 tsp. kosher salt
Freshly ground sea salt to taste
Freshly ground black pepper to taste
Heavy cream, as needed

Place turnips and celery root in medium pan with water to comfortably cover vegetables. Bring water to the boil. Reduce heat to simmer, add ¼ tsp. kosher salt and cover pot. Simmer for 15 - 20 minutes. Test with fork before removing from heat. Drain vegetables, and place in food processor. Process vegetables, adding cream as needed to get desired consistency.

Place potatoes in pot with enough cold water to comfortably cover. Bring water to the boil. Reduce heat to simmer, add ¾ tsp. kosher salt, and cover pot. Simmer for 15 - 20 minutes. (Fresh potatoes require less cooking time.) Test with fork before removing from heat. Drain potatoes, and return to empty cooking pot. Add ¼ cup melted butter to potatoes. Mash butter and potatoes with hand held potato masher in the pot used for cooking. (Do not consider using food processor for potatoes!! It makes them starchy.)

Blend in turnip/celery root puree with potatoes, using potato masher and/or heavy wooden spoon. Add sea salt and pepper to taste. (Be patient and careful – potatoes can take a lot of salt. This is where fresh, locally grown potatoes show off. More flavor with less spice correction.) Add cream if needed to achieve desired consistency.

Potatoes may be made ahead of time, kept in heavy bottomed cooking pot and re-heated, stirring to prevent sticking/burning and using more cream if needed. You may even re-heat in a double-boiler but this takes added time.