

Crushed Sour Cream Potatoes

Serves 8-10

These extremely rich, highly textured potatoes are no less luxurious than the silky mashed variety, but they are a lot less work. There's no ricing, mashing or whipping — just a simple crush to expose the potatoes' craggy interior. From here on out, the key word is "cream": Creamy potatoes meld with the garlicky heavy cream mixture and lots of sour cream. Small (and yes, creamy) potatoes on the waxy side, like a new potato or even a fingerling, work best here, but a more floury potato cut into large chunks would also work in a pinch. Don't skimp on the black pepper or chives. They truly make this dish.

Ingredients

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

Kosher salt and freshly ground black pepper

2 cups heavy cream

6 large garlic cloves, crushed

4 tablespoons unsalted butter

1 cup sour cream, plus more for serving

½ cup finely chopped chives

cup coarsely chopped dill

Instructions

- 1 Cook potatoes in a large pot of boiling, salted water until tender, 10 to 15 minutes. Drain. (This step can be done ahead of time; keep potatoes covered and warm on the stovetop.)
- 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. (This can also be done ahead; rewarm before proceeding.)
- 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.