Fresh Corn and Leek Mashed Potatoes

\*\*\*Jazzed Up Mash

 Grocery List

* 6 White Potatoes
* 1 Cob Peaches and Cream Corn
* 1 Leek, sliced
* 2 Tbsp. Unsalted Butter +
* 3 Tbsp. Heavy Cream
* ¼ C 2% Milk
* Sea Salt / Black Pepper
* 1 Tbsp. fresh Parsley, chopped
* EVOO

Prep Time: 15 Min

Cook Time: 25 Min



1. Bring a large pot of water to a boil on high heat. Drop in your potatoes and tilt the lid for approximately 20 minutes. (remember the fork test)
2. In a small frying pan, bring to temperature on medium and add ½ Tbsp. unsalted Butter and a drizzle of EVOO. Add in the leeks and a pinch of sea salt and pepper. Fry 5 to 7 minutes until leeks are tender. Remove from heat and cover.
3. When potatoes have about 5 minutes left, add the cob of corn to the boiling pot. Once cooked, strain potatoes / corn.
4. In a large mixing bowl, add the potatoes and give a mash or two with the potato masher. Add 2 Tbsp. heavy cream and 2 Tbsp. unsalted butter and mash a few more times to combine everything. Slowly add in the milk while mashing until the potatoes are the right consistency.
5. Slice the corn from the cob and add it to the bowl. Stir in the fried leeks, fresh parsley, the final Tbsp. of heavy cream and a generous pinch of sea salt and black pepper. Drizzle with EVOO and stir to combine. Serve immediately.