

Creamy Root Vegetable Mash

3 to 6 servings



This is a prime month to test potential holiday recipes, so give this side dish a try; serve under roasted vegetables or alongside roast chicken. To ensure a velvety texture, you'll need a potato ricer or food mill and a steamer basket.

INGREDIENTS

About 3 large **carrots** (6 ounces total), scrubbed well or peeled and cut crosswise into ½-inch rounds

About half of a **celery root bulb** (12 ounces), peeled and cut into 1-inch chunks

2 large **garlic cloves**

2 or 3 (1½ pounds total) **russet potatoes**, peeled and cut into 2-inch chunks

Fine sea salt

2 to 4 tablespoons **salted butter**

¼ cup **milk** (if using nondairy, preferably oat milk)

Freshly **ground white pepper** (may substitute black pepper)

Flaky sea salt, for serving

DIRECTIONS

- Combine the **carrots, celery root, and garlic cloves** in a steamer basket set over barely boiling water in a saucepan (so the water does not touch the vegetables). Cover tightly and cook for 10 to 15 minutes, until all the pieces are easily pierced with a fork. Transfer to a food processor to cool.
- Meanwhile, place the **potatoes** in a deep saucepan and cover with water by an inch or two. Bring to a boil over high heat, add a generous **pinch of salt**, then reduce the heat to medium-low and cook for 10 to 12 minutes, or until tender. Drain; while they are still warm, run the potatoes through your potato ricer or food mill directly into your now-empty saucepan. Add 2 tablespoons of the **butter**, season them lightly with **salt**, and stir vigorously until the butter has melted and the potatoes are lump-free.
- Back to the food processor: Add 1 tablespoon of the **butter** to the carrots/turnips/garlic and puree until smooth. Add to the saucepan of smooth potatoes, stirring until well incorporated. Warm through over medium-low heat; stir in the **milk** and keep stirring until the mash is pale orange in color, smooth, and creamy. Add the remaining tablespoon of butter, if desired, stirring until incorporated. Taste, and season with **pepper**, as needed.
- Serve hot, sprinkled with **flaky sea salt**. Or cool completely, transfer to an airtight container, and refrigerate for up to 2 days.