



Swa's Most-Decadent Pomme Puree

Makes 8 to 10 servings

FOR THE POTATOES:

4 quarts water
2 teaspoons salt
2 ½ pounds potatoes, peeled and coarsely chopped

FOR THE PUREE:

4 sticks (1 pound) butter, divided
¾ cup grated Parmesan cheese
3 cloves garlic, minced
¼ cup sour cream
1 ¼ teaspoons salt
¾ teaspoon ground black pepper

TO MAKE THE POTATOES:

In a large heavy stockpot over high heat, bring the water and salt to a boil. Add the potatoes, turn the heat down to a simmer, and let the potatoes cook for 15 to 20 minutes until they are tender. Remove the potatoes from the heat, and drain them.

TO MAKE THE PUREE:

Add half of the butter to the bottom of the bowl of an electric stand mixer fitted with the paddle attachment, and then the potatoes, and the rest of the ingredients on top of the potatoes, ending with the remaining butter on top.

Stir the mixture in the bowl on low speed until the potatoes are pureed, and the lumps are broken up, then remove the potatoes to a warm serving bowl, and serve.

Susan Gutfreund is a triple threat—an excellent hostess, a superb decorator, a fantastic cook. This easy recipe is a perfect example of her signature artistry.

Susan's Curried Corn

Makes 6 to 8 servings

6 ears fresh corn, unshucked
2 teaspoons curry powder
1 teaspoon salt
¼ teaspoon ground black pepper
1 stick (8 tablespoons) butter, melted
6 crack-cracks of black pepper

Microwave the corn on high heat for 12 minutes. Remove it from the microwave, shuck it, remove the silk, and cut the corn from the cobs over a bowl. Scrape the cobs with the back of a knife to extract any corn milk.

Add the remaining ingredients, stir them together so that they are fully combined, and serve.







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