

MASHED POTATOES, WITH MAYO.

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Follow these easy, step-by-step, photo illustrated instructions to make our creamy Mashed Potatoes Recipe with Duke's Mayonnaise. It's a Southern thing for sure, and we wouldn't make it with any other brand except Duke's. We're making our Mashed Potatoes totally from scratch in just a few simple steps. Printable recipe included.



Mashed Potatoes, with mayo recipe.

I LOVE MASHED POTATOES! I am truly a "meat and potatoes" kind of guy, and I prefer those potatoes to be mashed and contain some of my favorite Duke's Mayonnaise. There, I said it.

If Mashed Potatoes are on the restaurant menu, there is a 99% chance that I will order them. Growing up Gordon, it was one of the favorite things of mine that Mama could ever place on the table. And, she served up a great old big bowl of them at every Sunday Dinner when we had about 12-15 people gathered together for one of her great meals. I guess I not only grew UP on them, I grew OUT on them as well. Just saying.

I'm surprised at how many of my Southern friends actually don't put mayonnaise in their own creamed potatoes. They often sound a bit shocked that I do it, and I have to encourage them to at least try it and see if they like it. I just thought everybody did it, but seems that isn't so.

This is a basic recipe for making Mashed Potatoes from scratch. As a child, I always thought they were made from "ice taters," until I got older and discovered the older folks were intending to say "Irish Potatoes." It just came out Southern and sounded more like ICE than IRISH. Live and learn.

I'm actually using a Yellow Potato in this recipe. The Yukon Golds have become a favorite of late and the store I was in the other night didn't even have enough Irish Potatoes for me to select from.

What's up with that? But, I promise you'll enjoy the flavor of them if you haven't already discovered just how good they are.

Of course, Mashed Potatoes need some Gravy on top. That's another recipe here on Taste of Southern and I invite you to check it out as well.

If by chance you aren't familiar with the South's favorite mayonnaise, you can always learn more about Duke's Mayonnaise by clicking: [**HERE.**](#)

I'm also not ashamed to admit that my potatoes still have a few small lumps in them once they are finished. I could work a bit harder to get them out I suppose, but why would I want to do that? It just says they are truly "made-from-scratch," if you leave a few lumps in. But, that's just one man's opinion.

Ready to make some Mashed Potatoes from scratch? Alright then, grab a pot of water, and Let's Get Cooking!



Southern Mashed Potatoes made with mayonnaise: You'll need these ingredients.



Let's begin by rinsing the potatoes under some cool running water. Remove any dirt and "eyes" that might have started growing on the potato.



Next, peel all of the potatoes.



Cut out any bruised or bad spots and discard those pieces.



Cube the potatoes into small pieces. Carefully split each potato into half. Split the halves again,

then chop the pieces into smaller cubes.



Place the cut potatoes into a large sauce pot and cover them with about two inches of cold water.



Add one teaspoon of Salt.



Place the pot on your stove top over Medium-High heat and let the potatoes come up to a rolling boil. Reduce the heat to around Medium, and let the potatoes cook at a low boil for about 15-20 minutes, or until they are fork tender. That just means until you can easily mash one of the pieces with a fork.



Remove the pot from the heat. I like to use a large slotted spoon to scoop the cooked potatoes out of the water. You need to save the water until you've finished making the potatoes as you could need a little of the water later in the recipe. Just set the potato water aside for now.



Use a potato masher, and mash up the potatoes until creamy and smooth.



Add the Butter.



Continue to mash and stir the potatoes until the Butter has melted.



Add the Duke's Mayonnaise.

Add the Salt.



Add the Pepper. White Pepper is great if you happen to have it, but I don't hesitate in adding the Black Pepper. Some folks just might not like the little black pepper specks in their mashed potatoes.



Add the Evaporated Milk. I prefer to use Evaporated Milk, but you could certainly use regular milk. It's your choice. This is just straight out of the can, I don't bother to heat it up. Stir it all up real good.



Now's a good time to give it a taste test and make any adjustments you might desire. I added a bit more mayonnaise because as you could see in the step above, I only added one third cup in the beginning. This will equal out to about one half cup of mayonnaise in the potatoes.

If your potatoes are a bit dry, you could add a little more milk, OR you could add some of the potato water from where you boiled the potatoes at the beginning of the recipe. Just remember that we added salt to the boiling water, so be careful and don't get them too salty. You can make them as soft and creamy as you like. They will dry up a bit the longer they sit out, so keep that in mind before serving them.

ADDED FLAVOR: I also like to add just a pinch of Garlic Powder sometimes. It really sparks up the flavor in my opinion. I'm not showing it as part of the recipe, but you might consider it. Some folks also prefer to use Sour Cream instead of Mayo, the choice is yours.



Serve warm and Enjoy!