4 lb. (about 5 large) russet potatoes, peeled and cut into 1″ chunks

1 1/2 cups heavy cream

12 tbsp. butter, cubed

Kosher salt and freshly ground black or white pepper, to taste

Lingonberry preserves, for serving

Make the mashed potatoes: Place potatoes in a 4-qt. saucepan and cover

with water by 1″; bring to a boil over high heat, and cook until potatoes

are tender, about 15 minutes. Drain potatoes mash them; set aside. Meanwhile bring 1 ½ cups cream

and 12 tbsp. butter to a boil in a 1-qt. saucepan; pour over potatoes and

whisk until smooth. Season with salt and pepper, and keep warm until

ready to serve.