

# Do the Mash

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TESTED**



Producing delicious mashed potatoes takes just minutes and doesn't require a fancy tool. We tested 18 on 50 pounds of potatoes to find the best. Our top picks: the **Prepara Easy-Store** (\$20, 888-878-8665; 1) and the **Cuisipro Stainless Steel Potato Masher** (\$21, cuisipro.com; 2). Both have flat mashing heads with small holes so there are fewer lumps and the potatoes stay fluffy (not too much repeated mashing is needed). The curved edges of the tools scrape the bowl as you work. A bonus: The Prepara folds up for storage.



If perfectly smooth potatoes are your goal, check out the **Kuhn Rikon Potato Ricer** (\$24, 800-924-4699; 3); its holes are so small, you'll never have any chunks. Plus, a ricer creates the fluffiest spuds because they don't get overbeaten. The Kuhn Rikon comes with two discs with holes of different sizes: We used the larger one for mashed potatoes; try the smaller one for baby food. (The discs are stored in the top of the ricer, so there's no risk of losing them.)



Finally, if you like your mashed potatoes extra-creamy, use your hand or stand mixer instead. Just watch carefully and stop when the potatoes are silky-textured—before they become gluey.