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Smashed Potatoes

Recipe courtesy of Rachael Ray

2 pounds russet potatoes, peeled and chunked, 3 large potatoes (I didn't peel)

Salt and pepper

1/2 cup half-and-half or cream, eyeball it

4 ounces, 1/2 cup garlic and herb cheese (recommended: Boursin) (I used regular cream cheese, and add minced garlic)

3 tablespoons chopped chives or, 2 scallions, thinly sliced

Place potatoes in a pot and covered with water. Cover pot with lid and bring water to a boil. Salt boiling water and potatoes. Leave lid off pot and simmer at rolling boil until tender, 8 to 10 minutes. Drain potatoes and return to hot pot. Smash potatoes with a little half-and-half or cream and garlic and herb cheese. Smash and incorporate chives. Add salt and pepper, to your taste.