



Mashed Potatoes

Serves 4 | Prep time 10 minutes | Cook time 30 minutes plus additional 15 minutes assembly.

Ingredients:

- 3 large russet potatoes
- 1/3 cup whole milk
- 6 TB butter
- 6 large cloves garlic
- Salt
- White Pepper
- Chives, chopped (optional)

Method:

- 1 Heat oven to 400°F.
- 2 Peel and chop potatoes into 1 inch cubes. Place the potatoes in a pot of cold water for 30 minutes.
- 3 Wrap the garlic cloves in tin foil with one TB olive oil. Roast in a 400°F oven for 30 minutes, remove skins. Set aside.
- 4 After the potatoes have soaked for 30 minutes, rinse potatoes and place them in a pot of cold water completely covered. Boil until a knife easily pierces them.
- 5 While potatoes are boiling, put milk and butter in a saucepan and heat up over low heat but do not boil.
- 6 When the potatoes are cooked, drain and place back in empty pot and put back on stove to help remove steam and water. Add the roasted garlic in with the potatoes and run through a food mill or ricer into a bowl.
- 7 Fold the butter/milk in with the potatoes but don't over work it.
- 8 Salt and white pepper to taste. Add chives if desired.