

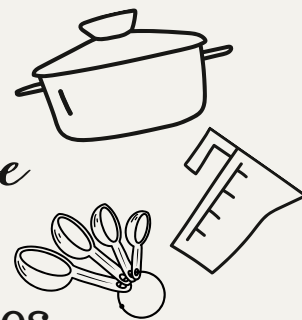


Chef Ron's

Signature Family Recipe

Bon Appetit

Roasted Garlic Mashed Potatoes



Kitchen tools needed:

medium large sauce pan with lid, mixing bowl, potato masher, wire balloon whisk, insulated or thick style serving vessel

Ingredients:

- 1.6 lbs russet potatoes (aprox. 3 med) peeled
- 2 quarts cold water *enough to cover potatoes
- 2 teaspoons sea salt
- 1/2 cup heavy cream or whole milk *room temp or warm
- 8 tablespoons or 1 8oz stick unsalted butter *softened
- 1/2 head roasted garlic smashed to paste (aprox. 6 cloves)
- 1/2 teaspoon sea salt *to taste (kosher is fine, not table salt)
- 1/4 teaspoon white pepper *to taste
- 1/2 tablespoon parsley or chives (optional)

Directions:

1. Peel and rinse potatoes in cold water (leave whole or cut in 1/2 lengthwise if large). Place potatoes in medium large saucepan and cover with cold water and add 2 teaspoons sea salt and place pan of potatoes and salted water on stove top and turn burner to medium high.
2. Bring to a boil and cook partially covered until easily pierced with a fork or knife (boil for aprox. 20 minutes depending on size of your potatoes). Do not overcook.
3. Drain potatoes well *reserve 1 cup of warm salted cooking water to thin potatoes later if needed. Transfer potatoes to mixing bowl and smash with potato smasher till soft.
4. Remove smasher and use metal whisk to slowly drizzle in your warm cream or milk to reach desired consistency *you can use reserved warm cooking water as well if desired. Whip potatoes till fluffy while incorporating the softened butter 1 tablespoon at a time. Add roasted and squished garlic to potato mixture. Season to taste with sea salt and white pepper.

Serving suggestions:

- Make sure you serve potatoes piping hot in a thick bowl or insulated serving vessel. Can prepare in advance and keep warm in oven or slow cooker.
- Garnish potatoes if desired with a variety of choices including; chives, parsley, pat of butter, cheddar cheese or bacon bits

Serves 4

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