

Garlic Mashed Potatoes

Serves 6

Ingredients

- 2 1/2 pounds Russet potatoes, peeled and cut into even pieces
- 2 heads of roasted garlic
- a drizzle of olive or vegetable oil
- 1/2 cup unsalted butter, cut into pieces
- 1 cup warmed milk or cream, or half and half
- Kosher salt and pepper to taste

Cooking Instructions

Preheat oven to 350 F

Place the garlic in a large piece of foil and drizzle with a bit of olive or vegetable oil. Enclose the garlic in the foil, place on a baking tray and bake until soft and tender, turning over the package of foil once or twice during baking.

Place the potatoes in a medium saucepan, cover with cold or room temperature water and bring to a boil. Lower the heat and simmer for about 20 minutes or until the potatoes are completely tender when pierced with a knife. Remove from the heat and drain well.

Transfer the potatoes and roasted garlic to a food mill and pass them into a heatproof bowl. Alternatively, mash the potatoes and roasted garlic with a fork or wire potato masher. Using a wooden spoon, mix in the warm milk or cream and butter. When well blended, season with a generous amount of salt to taste.

Add additional butter and milk/cream as desired.

Mashed potatoes can be kept warm, covered in a double-broiler until ready to serve. To prepare a make-shift double-broiler, place a heat-resistant bowl on top of a saucepan filled with an inch or two of simmering water.