

Garlic Mashed Potatoes

Ingredients

FOR THE GARLIC

- 1 head of garlic (not one clove, the whole thing!)
- 1/8 cup olive oil

FOR THE POTATOES

- 2 lbs russet potatoes, peeled and cut into 1" chunks
- 1/2 Tbsp sea or kosher salt, plus another 3/4 tsp, divided
- 1/2 cup heavy whipping cream
- 2/3 cup whole milk (may need more)
- 1/2 stick UNSALTED butter
- Ground pepper to taste
- Salt to taste (make sure to taste before adding this!)

NOTE:

The green thing is not part of the potatoes. I made this as part of a full meal, and forgot to take the picture before I plated.



Variations/Hints

- You get the best taste with whole milk.
- You don't need the garlic if you don't want it. It will taste just as good.
- The best way to mash is with a ricer. It makes creamy, not gummy, like a mixer.
- Use a heated bowl to keep them warm.
- Russets first choice, then yukon gold.

Instructions

GARLIC PREPARATION

- Cut the top off the garlic. You will be leaving the garlic inside its skin for right now.
- Place in the middle of a piece of aluminum foil. Sprinkle 1 Tbsp olive oil on top of cut garlic. Fold foil to make a present.
- Put package on cookie sheet and bake at 350 degrees for about 45 minutes.
- Cool a little while and squeeze the cloves out of the paper, right into the potatoes.

COOKING THE POTATOES

- In a large pot, place potatoes. Add enough water so there is 2 inches of water on top of the potatoes.
- Bring water to a boil. Add 1/2 Tbsp of the salt of your choice.
- Lower temperature to medium (simmer) and cover pot with a lid that is not tight or fully seal pot. Simmer for about 15-20 minutes, or until you can pierce a potato with a fork and it falls off the tines.
- Drain potatoes. Place back in pan.

MAKING THE MILK MIXTURE

- While the potatoes are cooking, put the whipping cream, milk, butter, and the 3/4 tsp salt in a small saucepan.
- Heat over medium until butter is melted, probably 3 minutes or so. Remove from heat.

PUTTING IT ALL TOGETHER

- Squeeze garlic into the potatoes. Mash the potatoes the way you prefer (masher, ricer, fork, mixer).
- Stir the milk mixture into the mashed potatoes until creamy.
- Salt and pepper to taste.