

Garlic Mashed Potatoes

Serves eight

6 Russet potatoes
1 head of garlic
Olive oil
½ cup heavy cream
½ cup whole milk
1 TBS butter
Salt and Pepper

Heat your oven to 400 F (200 C).

Cut the tip of the head of garlic off and place it in a small ovenproof dish. Generously drizzle it with olive oil and salt. Place it in the oven and roast the garlic until it is browned and soft.

Remove the garlic from the oven and squeeze it out of the peels on to a plate. Mash the roasted garlic with a fork and set it aside.

Peel and cut the potatoes into eighths. Place them in a pot with salted water and cook them until they fall apart.

Heat the cream and milk with the mashed potatoes. Do not boil. Simply heat it and turn off the heat. Allow them to meld.

Transfer the cooked potatoes into a bowl. Do not let them get cold. Keep about ¾ cup of the hot water where the potatoes cooked in case you need to thin the mashed potatoes a bit.

Add the butter and warm milk/cream and some black pepper. Mash the potatoes until you no longer have any lumps. Taste for salt and adjust as necessary. If the potatoes are too thick go ahead and thin them out with a little bit of the reserved water.

Serve and enjoy.