

Creamy Mashed Potatoes for Six

Ingredients:

- 10 yellow Yukon potatoes (preferably all similar size)
- 1 cup milk
- 1/2 cup heavy cream
- 1 heaping tablespoon butter
- 1 peeled garlic clove
- 1 sprig rosemary
- Salt & pepper, to taste

Instructions:

1. Prepare the Potatoes:

- Scrub the potatoes well and place them in a large pot filled with cold water.
- Generously salt the water.

2. Cook the Potatoes:

- Bring the pot to a boil and cook the potatoes for 25 to 30 minutes, or until you can easily pierce them with a fork.
- Turn off the heat. Remove the potatoes from the pot and discard the water.
- Return the potatoes to the pot and cover them to keep warm. Allow the potatoes to dry slightly.

3. Prepare the Milk Mixture:

- In a small pan, combine the milk, heavy cream, butter, garlic clove, and rosemary.
- Bring the mixture to a simmer and let it simmer for a few minutes.
- Strain the milk mixture into a measuring cup, discarding the garlic and rosemary.

4. Mash the Potatoes:

- Taste the potatoes for salt and adjust as necessary.
- Begin adding the milk mixture to the potatoes, 1/2 cup at a time, and mix gently. Avoid over-beating the potatoes to prevent them from becoming gluey.
- Continue adding the milk until you achieve your desired consistency. Reserve any leftover milk mixture for reheating any leftover mashed potatoes.

5. Serve:

- Season with additional salt and pepper to taste before serving.

Enjoy your delicious homemade mashed potatoes!