

IDAHO

ROASTED GARLIC MASHED POTATOES

INGREDIENTS:

1 medium head garlic
1 TBSP olive oil
2 pounds russet potatoes, peeled and quartered
4 TBSPs butter, softened
½ cup milk
Salt and pepper to taste

DIRECTIONS:

1. Preheat oven to 350 degrees F (117 degrees C).
2. Drizzle garlic with olive oil, then wrap in aluminium foil. Bake in preheated oven for 1 hour.
3. Bring a large pot of salted water to boil. Add potatoes, and cook until tender, about 15 minutes. Drain, cool, and chop. Stir in butter, milk, salt and pepper.
4. Remove the garlic from the oven and cut in half. Squeeze the softened cloves into the potatoes. Blend with an electric mixer until desired consistency is achieved.

AWCCS United States of Food
<https://awccs.wildapricot.org/Recipes>

