

Roasted Garlic Mashed Potatoes

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*3 heads roasted garlic
2 pounds new potatoes,
quartered, skin on
1 stick butter, cubed
1/2 to 3/4 cup heavy cream
salt
white pepper*

Squeeze or remove the garlic cloves from the head and place in a small bowl. Using a fork, mash the garlic until smooth.

Place the potatoes in a pot of salted water and bring to a boil. Reduce the heat to a simmer and cook the potatoes until fork tender, about 12 to 15 minutes. Remove the pan from the heat and drain.

Place the potatoes back in the pot and return to the heat. Stir the potatoes constantly, for 2 to 3 minutes to dehydrate the potatoes. Remove the potatoes from the heat. Add the garlic and butter.

Using a hand-held masher, mash the butter and garlic into the potatoes. Add enough cream until the desired smoothness is achieved. The potatoes should still be sort of lumpy. Season with salt and pepper.

Per Serving (excluding unknown items): 1941 Calories; 137g Fat (62.0% calories from fat); 22g Protein; 167g Carbohydrate; 15g Dietary Fiber; 411mg Cholesterol; 1036mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1/2 Non-Fat Milk; 27 Fat.