

Garlic Mashed Potato Gratin

Food Network Magazine

Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 2 hours

1 head + 2 cloves garlic

2 teaspoons extra-virgin olive oil

Kosher salt

4 sprigs rosemary

1 1/2 sticks (12 tablespoons) unsalted butter, sliced

unsalted butter (for the dish)

3 pounds Yukon Gold potatoes, peeled and cut into two-inch chunks

3/4 to one cup whole milk, warmed

Preheat the oven to 375 degrees.

Slice off about 1/4-inch from the top of the garlic head. Place cut side up on a piece of foil. Top with the olive oil and a pinch of salt. Snap a rosemary sprig in half and place on top of the garlic. Wrap in the foil. Roast until the garlic is soft and golden, about one hour. Carefully open the foil and let the garlic cool slightly. Squeeze the cloves out of the skin. Discard the rosemary.

Meanwhile, butter a two-quart baking dish. Smash the remaining two garlic cloves. Add to a large pot along with the potatoes and remaining three rosemary sprigs. Cover with cold water by one inch. Season generously with salt. Bring to a boil. Reduce the heat to a simmer. Cook until the potatoes are tender, 15 to 18 minutes. Drain well. Discard the rosemary sprigs.

Increase the oven temperature to 450 degrees.

Press the potatoes, boiled garlic and roasted garlic through a ricer or food mill back into the pot. (Alternatively, return the potatoes and boiled garlic to the pot along with the roasted garlic and mash with a potato masher.)

Fold in the butter until melted. Gradually stir in 3/4 cup of the milk until smooth. If the potatoes still seem thick, gradually add the remaining 1/4 cup of milk as needed. Season with salt.

Transfer the mashed potatoes to the prepared baking dish. Bake until browned on top, 30 to 40 minutes.

Per Serving (excluding unknown items): 430 Calories; 26g Fat (53.9% calories from fat); 7g Protein; 43g Carbohydrate; 4g Dietary Fiber; 66mg Cholesterol; 33mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 5 Fat.