

GARLIC MASHED POTATOES

Prepared by: Kimi Nelson, November 2017

Source: The Way to Cook

4 or 5 large baking potatoes

Salt

½ cup or so milk and/or cream, heated in a saucepan

2 or more tablespoons softened butter

Freshly ground white pepper

Head of garlic cloves simmered in cream, pureed (recipe follows)

Wash and peel the potatoes and cut into quarters. Set in a saucepan with lightly salted water to cover (1 ½ teaspoons salt per quart of water). Bring to the boil, cover loosely, and boil 10 to 15 minutes or longer, until potatoes are tender when pierced with a knife. Cut a piece in half and eat a bit to be sure they are just done; undercooked potatoes will not mash properly. Drain the water out of the pan (you may wish to save it for soup making); toss the potatoes over moderate heat for a moment, until they begin to film the pan; this is to evaporate excess moisture.

While still warm, either put the potatoes through a ricer (my preference) and return to the pan, or place in the large bowl of your electric mixer and, using the wire whip attachment and moderate speed; puree them with ¼ cup of the milk and/or cream. Blend in the garlic cloves.

Beat in dribbles of hot milk and/or cream, alternating with ½ tablespoons of butter – careful not to make them too soft. Season with salt and pepper to taste. The sooner you can serve them, the better.

Braised Garlic Cloves Simmered in Cream

Pour ½ cup or so of heavy cream into the braised garlic, add a good pinch of salt and freshly ground white pepper, and simmer over low heat for 5 to 10 minutes, until meltingly tender.

Kimi's Notes: I loved the garlic in cream in this recipe! I always use a electric hand mixer. Will definitely make these again!

