

# RECIPE



## MASHED POTATOES

### INGREDIENTS:

- 8 russet potatoes, peeled and cut into 1' chunks
- 1 cup milk
- 1 cup light cream
- 2 tbsp butter
- 3 large garlic cloves, roughly chopped
- 1/2 cup sour cream
- kosher salt
- freshly ground pepper

### DIRECTIONS:

Fill a large stock pot about 1/2 way with ice cold water and add 3 tbsp of kosher salt. Add in the chopped potatoes and turn the heat on high. Once the water starts to come to a boil, set a timer for 15 minutes.

While the potatoes are cooking, take a small saucepan and add in the milk, cream, butter, chopped garlic and about a 1/4 tsp freshly ground black pepper and 1 tsp kosher salt. Turn the heat on low and let it come to a simmer, stirring occasionally. Once the cream mixture is warm, turn the heat off.

Drain the potatoes well in a colander and return back to the pot. Add in the sour cream, a pinch more kosher salt and a few grinds of black pepper. Then using a hand mixer, start to beat the potatoes. Slowly add in the cream mixture a little at a time and beat until the potatoes absorb the liquid. Continue this until you have reached your desired mashed potato consistency. Taste and re-season if necessary. Serve hot.

Serves: 8

