

Garlic Mashed Potatoes

Serves 6. Total Time: 1 hour; 45 minutes active

- 3 pounds potatoes, variety of your choice
- ¼ cup roasted garlic
- ¼ cup sour cream
- 1 Tbsp butter
- 1 ounce parmesan cheese, grated
- ½ tsp salt
- ½ tsp pepper
- Pinch of nutmeg



Roast Garlic

1. Preheat oven to 400°F. Rub off excess papery skin from garlic heads without separating cloves. Slice tips off each head, exposing cloves.
2. Place garlic heads on square of aluminum foil, sprinkle with 1 tablespoon water and pinch foil edges together to make package. Roast until flesh is very soft, 45 minutes to 1 hour.
3. Unwrap garlic and let cool slightly. When garlic is cool enough to handle, squeeze pulp into small container. Save excess for up to 2 weeks, refrigerated.

Directions

4. Peel potatoes and cut into cubes. Boil in salted water for 15 minutes or until fork tender. Once potatoes have cooked, drain the water.
5. In a large bowl, add garlic, sour cream, butter, and Parmesan to potatoes, then mash until desired consistency. Add salt, pepper and nutmeg to taste.
6. To serve, add as side to any main dish. Garnish with chives (optional).