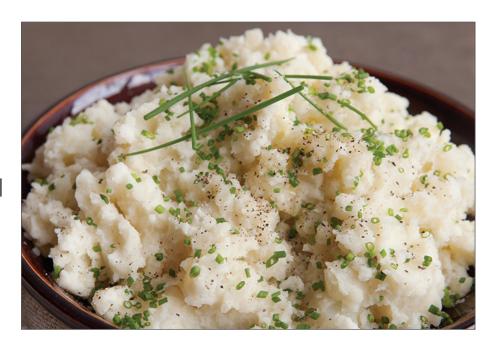
## **Garlic Mashed Potatoes**

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

3 pounds potatoes, variety of
your choice

1/4 cup roasted garlic
1/4 cup sour cream

I Tbsp butter
I ounce parmesan cheese, grated
1/2 tsp salt
1/2 tsp pepper



## Roast Garlic

Pinch of nutmeg

- I. 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 I tablespoon water and pinch foil edges together to make package. Roast until flesh is very soft, 45 minutes to I 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).