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**Creamy Garlic Mashed Potatoes**

Recipe courtesy Alton Brown, 2004

Prep Time:	20 min	Level:	Serves:
Inactive Prep Time:	--	Easy	10 to 12 servings
Cook Time:	30 min		

**Ingredients**

3 1/2 pounds russet potatoes
2 tablespoons kosher salt
16 fluid ounces (2 cups) half-and-half
6 cloves garlic, crushed
6 ounces grated Parmesan

Directions

Peel and dice potatoes, making sure all are relatively the same size. Place in a large saucepan, add the salt, and cover with water. Bring to a boil over medium-high heat and then reduce heat to maintain a rolling boil. Cook until potatoes fall apart when poked with a fork.

Heat the half-and-half and the garlic in a medium saucepan over medium heat until simmering. Remove from heat and set aside.

Remove the potatoes from the heat and drain off the water. Mash and add the garlic-cream mixture and Parmesan; stir to combine. Let stand for 5 minutes so that mixture thickens and then serve.

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