

Garlic Mashed Red Potatoes

Ingredients

- Red Potatoes - 910 g - 2 lbs
- Garlic Cloves - 6
- Butter - 75 ml - 5 tbsp
- Olive Oil - 15 ml - 1 tbsp
- Sour Cream - 60 ml - 1/4 cup
- Milk - 15 ml - 1 tbsp
- Black Pepper, ground - .5 ml - 1/8 tsp
- Salt - .5 ml - 1/8 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Cube the potatoes.
3. Potatoes may be boiled, but steaming or baking can produce the most natural flavor. When baking, cook the potatoes at 375°F for 40 minutes, or until the body of the potato is tender. If boiling, approximately 15 minutes should be long enough. Check the potatoes for firmness. Steam in a vegetable steamer 10 minutes or until tender.
4. Combine garlic cloves with the olive oil and bake in a covered glass pan at 350 degrees F (180°C) for 30 minutes or until tender.
5. When the potatoes and garlic have finished cooking, mash them together in a mixing bowl with optional milk until desired texture.
6. Add toppings and serve.

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