

Garlic Mashed Potatoes

We came up with this recipe in 2019.

Ingredients

2 pounds of potatoes
2 tablespoons butter
1/4 cup milk or half and half
1 teaspoon salt
1 teaspoon pepper
3 tablespoons garlic (3 Garlic cubes from Trader Joes)
2 tablespoons sour cream or cream cheese

Directions

1. Peel Potatoes
2. Cut into fourths and boil for about 15 minutes until they are tender but still firm.
3. In a small saucepan heat butter. Add 3 tablespoons of garlic and brown first. Add milk over low heat until butter is melted. This helps the potatoes stay hot longer.
4. Place all the ingredients in the mixer and work up to the high setting to whip the potatoes.
5. Serve immediately.

Transferring

These can be transferred into a crock pot if needed to transfer or hold for a while. Just before serving, stir with a large spoon and add milk and butter to make the consistency to your liking.

From: Alan and Carol Harmon