

Roasted Garlic Mashed Potatoes

Cut the tops off of 2 whole garlic heads. Cut just enough to expose the cloves inside. Drizzle with a tablespoon of olive oil on each head and place on foil with the edges turned up to hold any oil that leaks out during cooking. Place in a 300 degree oven for one hour or until all cloves are soft when gently pressed. Let cool.

Boil potatoes as you would for regular mashed potatoes. Heat milk and butter together until hot but not scalded. Lightly mash the potatoes to break them up a bit. Grab the cooled garlic heads and squeeze the whole head until all the garlic paste is squeezed out of each head into the potatoes. Add a small amount of your hot milk and begin beating or mashing. Continue to mash, adding milk mixture slowly until desired consistency is reached. Add salt and pepper to taste. Tip: Heating the milk before adding it to the potatoes keeps them fluffy and light even after they begin to cool!