

Roasted Garlic Mashed Potatoes



PREPARATION TIME
10 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
grilled steak



Roast an extra garlic head and use the softened garlic as a spread instead of butter. Roasted garlic makes a great topping for hot slices of crusty French bread. It's a richly flavored treat that is nearly fat free.

SHOPPING LIST

- russet potatoes

ON HAND

- garlic • olive oil • salt
- milk • butter

INGREDIENTS

- 1 whole head garlic
- 1 teaspoon olive oil
- 3 large russet potatoes, peeled and chopped
- 1 teaspoon salt
- 1/2 cup milk
- 4 tablespoons butter

SERVES **4**

COOK'N *Express*

• For an instant side dish, you can prepare frozen mashed potatoes, then blend in the roasted garlic.

Make Ahead

For potato pancakes, mix leftover potatoes with 1 egg, 1 chopped onion and enough flour to make a stiff dough. Pat into thin patties and fry until golden.

◆ VARIATION

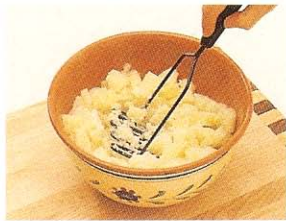
For a pretty presentation, stir in chopped green onions just before serving.

1 Preheat oven to 400°F. Brush a whole head of garlic with oil. Wrap loosely in aluminum foil. Bake garlic until very soft, about 25 minutes.



2 Meanwhile, cover potatoes with water in a large saucepan. Add salt. Bring to a boil over high heat. Cook until potatoes are tender, about 10 minutes; drain. Place potatoes in a large bowl.

3 Add milk and butter to potatoes. Mash with a potato masher or fork until smooth and blended.



4 Separate 4 large garlic cloves from head. Hold garlic over mashed potatoes in bowl. Squeeze each clove out of its peel. Combine with potatoes.