

Garlic Parmesan Mashed Potatoes

Ingredients:

3 lbs Yukon Gold Potatoes
1/2 cup grated Parmesan Cheese
1 head of Garlic
1 tbsp Olive Oil
1/3+ cup Milk
5 tbsp Butter
Salt & Pepper, to taste
2 tsp fresh Chives

Directions:

Roast the garlic. Slice roughly the top third of the bulb of garlic off, revealing the cloves on the inside.

Coat the bulb in olive oil and wrap in aluminum foil. Bake at 425°F for 45 minutes, until the cloves are golden brown, soft, and aromatic.

Prepare the potatoes. While the garlic is roasting, wash and peel the potatoes.

I do a rough peel, leaving a bit of the skin on each.

Dice to about 1" to 1.5" sections.

Soak the potatoes in a large bowl in ice water to remove some of the moisture and excess starch.

The 45 minutes while the garlic is roasting will do.

Boil the potatoes. Transfer the soaked potatoes to a large stock pot with fresh water.

Salt the water and turn the heat onto high.

Bring to a boil and cook until fork tender.

This may take a while depending on how big the potatoes are.

It should be right around 20 minutes.

When they're ready, strain them from the cooking water and transfer to a large mixing bowl.

Mash the potatoes. Give the potatoes a light mash to get started.

Add in two tablespoons of butter and squeeze in the roasted garlic.

Use a potato masher, whisk, or wooden spoon to start mashing and mixing them together.

Don't use a kitchen blender, the mix will get rubbery!

Add grated parmesan and milk, heavy cream, or half & half and keep mixing until it reaches your desired consistency.

I like them pretty creamy.

Taste for seasoning and add salt and pepper as needed.