

Garlic Mashed Potatoes

Ingredients

- 8 medium (2-in diam.) red potatoes
- 3 cloves of garlic, peeled
- $\frac{1}{3}$ cup half and half
- 2 Tbsp butter, unsalted
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper
- 2 Tbsp fresh chives, chopped

Directions

1. Place potatoes and peeled garlic in a large pot; cover with water. Bring to a boil; reduce heat to simmer and cook for 10 minutes, until potatoes are tender.
2. Remove from heat and drain.
3. Add in half and half and butter into large pot along with potatoes and garlic. Using an electric beater, blend potatoes until light and fluffy. If mixture is too thick, add in more half and half until desired consistency.
4. Garnish with chives. Serve immediately.

Handling & Storage

Do not store potatoes in the refrigerator. Do not store next to onions. Store potatoes in a dry dark place up to 3 months at 45 to 50 degrees.

Potato skins are edible, so the potato can be prepared with or

without skins. Before cooking potatoes, scrub under cold water to remove any remaining dirt on the skin.

Nutritional Information

Calories: 253

Total Fat: 5.8 g

Saturated Fat: 3.5 g

Trans Fat: 0.0 g

Cholesterol: 15 mg

Sodium: 244 mg

Total Carbohydrates: 46.4 g

Dietary Fiber: 4.9 g

Sugars: 2.9 g

Protein: 6.0 g

Serves 6