

Garlic Mashed Potatoes

Serves 4-6 people

Ingredients

4 large russet potatoes, diced
2 cloves of garlic
.5 cup half and half or milk
 $\frac{3}{4}$ tsp salt
.5 tsp black or white pepper

Method of Prep

1. In a medium pot, add the diced potatoes and garlic and cover with water. Place on the stove and bring to a boil. Boil potatoes until fork tender
2. Drain water and return potatoes and garlic to the pot and place back on the stove over low heat to evaporate any remaining water.
3. Begin to mash potatoes and garlic with a masher or wicks. Once most of the potatoes are mashed add the half and half, salt and pepper and mix until combined.
4. Enjoy!