

Mashed Potatoes with Garlic

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 45 minutes

Step 1: Making Mashed Potatoes with Garlic

- 2 pounds Yukon Gold potatoes
- 3 cups cold water
- 4 large garlic cloves, peeled
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{8}$ teaspoon freshly ground black pepper
- 4 tablespoons unsalted butter
- 1 cup whole milk, warm

Peel the potatoes, cut into 1 $\frac{1}{2}$ -inch chunks and place in a medium saucepan with the cold water, garlic and salt. Cover and cook over medium-high heat until the potatoes are tender, about 30 minutes.

If there is still too much liquid remaining in the pan, remove the lid and continue to cook until most of the liquid has evaporated.

Using a potato masher, mash the potatoes until very smooth. Add the pepper and butter and, using a whisk, begin to whisk until combined. Then add the milk until incorporated.

Serve immediately or keep warm in a low oven.