

## Les's Garlic Mashed (Terrie's favorite potatoes) – Comfort du Jour

The garlic mashed I'm serving up here is a silky blend of flavor that kind of melts in your mouth. It's a 50-50 blend of Yukon gold and russet potatoes (lending creaminess and fluffiness, respectively), plus cream, butter and two secret ingredients—roasted garlic and our own parm-romano cheese blend.

### INGREDIENTS (MAKES 6-8 SERVINGS)

1 large garlic head  
Extra virgin olive oil (or spray)  
2-3 medium to large Russet potatoes  
2-3 medium to large Yukon gold potatoes  
Half stick salted butter (with the option to add more)  
4 oz. heavy cream (with the option to add more)  
1/4 cup parm-romano blend (with the option to add more)  
Salt and pepper to taste

### PUTTING IT TOGETHER

Preheat oven to 350° F. Roast the head of garlic by cutting off the top, adding oil (olive oil preferred) either from a bottle or a spray can. Wrap in foil and roast for about an hour.

Peel and dice the potatoes and heat stovetop on high. As the water begins to boil, add salt and reduce heat to simmer. Cook until potatoes are soft enough to pierce with a fork, which will take about 40 minutes. Drain potatoes and return to pot.

Squeeze out the roasted garlic bulbs into the potatoes. Add butter and heavy cream, add salt and pepper. Use a potato masher and mash by hand, or use a potato ricer (before adding mix-ins) if you like for an even silkier texture.

As you mix, continue to taste, adding salt and pepper as needed, but also adding additional butter and/or cream if it feels too potato-ey. Add the grated cheese blend and continue to mash until it completely disappears into the mix, which won't take long.

### NOTE FROM TERRIE

You guys, seriously, these potatoes. They are great for Thanksgiving, but we also make them regularly for more casual meals, such as meatloaf, steaks, pork chops and roasted chicken. Enjoy!