

Tasty Recipes for You to Try



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Garlic Mashed Potatoes

Shared by: Brad Greer and Jennifer Latture

Ingredients:

6 red potatoes (about 1 1/2 lbs.)
6-10 garlic cloves (sliced or minced)
1/3 C. milk

1/3 C. heavy cream
4 Tbsp. butter
Salt and Pepper to taste

Directions:

1. Partially peel the potatoes and wash them. (Leave some skin on.) Cut them into 1-2 inch chunks, dropping the pieces into a 2 or more quart saucepan of water as you go. Toss in a small handful of salt. Add the minced garlic. Bring to a boil. Cook until the potatoes are tender when poked with a fork but still intact, about 15 minutes. Don't overcook.
2. Drain the potatoes and return them to the pan or a mixing bowl and add butter. Let stand, uncovered, 2-3 minutes. Add the milk and cream. Add some pepper and a bit more salt. Beat everything in the pan together with a hand or stand mixer. (For lumpier potatoes use a potato masher.) Season to taste with salt and pepper.
3. If more garlic taste is needed add a few dashes of garlic powder.
4. For this cooking we added homegrown leeks. Leeks, green onions or chives add color and flavor to this dish.