

ROASTED GARLIC MASHED POTATOES

I love mashed potatoes as a side, and I really love roasted garlic. It seems to seep its' way into many of my dishes. So many of my recipes begin with, "roast a head of garlic" and this one is no different. The roasted garlic adds a huge depth of flavor to these slightly tart, rich mashed potatoes.

Ingredients.

12 medium yukon gold potatoes (about 4 lbs), peeled and quartered
two heads of garlic
3/4 cup heavy cream
2 tablespoons butter
1/3 cup sour cream
1/3 cup Parmesan cheese
3 oz chèvre goat cheese
extra virgin olive oil
kosher salt
1/2 teaspoon freshly ground black pepper

Directions.

Preheat your oven to 400°F. Slice the top 1/3 of your heads of garlic, exposing the tops of the cloves. Place each head (exposed cloves up) on a double thick square of aluminum foil. Pour 1/4 cup olive oil over each head, sprinkle with a pinch of salt. Seal the heads into two separate foil pouches and set them on a small baking sheet. Roast in the oven for about 45 minutes, until the cloves are soft when you press on them. Set them aside and allow them to cool.

Place your potatoes in a large pot of cold, salted water, and bring to a boil. Reduce to a simmer and cook the potatoes for 15-20 minutes, until they can be easily pierced with a fork.

Meanwhile put the heavy cream, butter, Parmesan, sour cream, chèvre, 1 teaspoon kosher salt, and black pepper into a large stand mixer bowl. Gently remove all the cloves of garlic, add half to the bowl along with half of the olive oil that was used to roast the heads, reserving the other half of the cloves and oil for later.

Drain the potatoes and add them to the bowl. Immediately mash them using the paddle, until they are smooth and have incorporated all other ingredients in the bowl. Remove the bowl from the mixer and gently mix in the remaining garlic cloves. Season to taste. Transfer to a serving bowl and drizzle the remaining garlic olive oil on top. Enjoy.

Provides 8-10 side servings.

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