

Homemade Garlic Mashed Potatoes

Ingredients:

- 4-6 large potatoes- peeled if needed
- 3-4 tbs (heaping) minced garlic
- ¼ c (or a bit more) milk (I use whole- or half and half is great if you have it)
- ¼ c (or a bit more) margarine or butter (I use whichever I have more of in the house)
- Salt and pepper to taste (about ½ tsp or more or each)

Directions:

1. Boil water, add potatoes (cut up so they can cook faster)
2. Cook until easily pierced with a fork
3. Drain water
4. Place back in pot (a pasta pot works great for this) and “dry” over stovetop- this means put the heat on a lower setting and keep moving the potatoes around by shaking pot or using a spoon until the potatoes are dry looking on the outside (about 5-10 minutes tops). This makes the potatoes very fluffy and makes them have a lighter whipped texture.
5. Dump potatoes in stand mixer
6. Put it on a low speed, start breaking them up
7. Add milk a little at a time until they are about the texture of mashed potatoes (not soupy and not too firm)
8. Keep mixer going, add all other ingredients
9. Turn up mixer and let it mix for a few minutes on a higher speed to get it nice and fluffy. Sample, adjust to taste if needed
10. Place in oven on low temp- covered- to keep warm until served