

Garlic Mashed Potatoes

INGREDIENTS

- 3 pounds Russet or Yukon Gold potatoes
- 1 cup whole milk (or 2% if preferred)
- ½ cup butter (1 stick)
- 4 cloves garlic, minced
- 1 teaspoon salt (plus more for boiling water)
- Black pepper, to taste
- For serving: chopped chives and/or parsley, optional

DIRECTIONS

1. Prep the potatoes: Peel the potatoes (or leave some skin on if you prefer a rustic texture). Cut them into evenly sized chunks, about 2 inches.
2. Boil the potatoes:
3. Place potatoes in a large pot and cover with cold water by about 1-2 inches.
4. Add 1 tablespoon of salt to the water.
5. Bring to a boil over high heat, then reduce to medium and simmer.
6. Cook for 15-20 minutes, or until a fork or sharp knife easily pierces through the potatoes. They should be tender but not falling apart.
7. Warm the milk mixture: While potatoes are cooking, add milk, butter, garlic, 1 teaspoon salt, and pepper to a small saucepan. Warm gently over low heat until butter melts and garlic softens slightly. Do not boil — just heat until warm and infused.
8. Mash: Drain potatoes thoroughly and return them to the pot. Slowly pour in the warm milk mixture and mash with a potato masher until smooth and creamy. (Add more milk if needed for a looser texture.) Avoid over-mashing to prevent them from becoming gluey.
9. Serve: Transfer to a serving bowl. Top with an extra pat of butter and garnish with chives or parsley if desired.