

Julia Child's Garlic Mashed Potatoes

Thirty cloves of garlic go into this creamy side dish, adapted from Julia Child's *Mastering the Art of French Cooking: Volume 1* (Alfred A. Knopf, 1961). The cloves are first blanched whole, which enhances their sweetness, then used to make a rich Béchamel sauce that's stirred into mashed potatoes with cream and parsley.

Ingredients:

30 cloves Garlic, unpeeled
8 tbsp unsalted Butter
2 tbsp Flour
1 cup whole Milk
2 ½ lbs Russet Potatoes, peeled and cut into 1" pieces
Kosher salt and freshly ground white Pepper, to taste
¼ cup heavy Whipping Cream
¼ cup minced Parsley

Directions:

Boil garlic in a 1 qt saucepan of water 2 minutes; drain and peel.
Melt 4 tbsp butter in a 4-qt. saucepan over medium.
Cook peeled garlic until soft, 15 - 20 minutes.
Stir in flour; cook 2 minutes.
Stir in milk; cook until thickened, 3-4 minutes.
Transfer to a blender; purée into a smooth sauce.
Cook potatoes in salted boiling water until tender, about 15 minutes; drain and pass through a potato ricer back into the pan.
Stir in remaining butter, reserved sauce, the cream, parsley, salt, and pepper; cook 2 minutes more.