

GARLIC MASHED POTATOES

for 8 people

Ingredients:

4 pounds potatoes, unpeeled and scrubbed, Yukon Gold, red, russet, or white potatoes can be used--each turns out a different texture.

45 small to medium-large garlic cloves (about 6 ounces, or 1 1/3 cup) from 4 medium heads garlic, skins left on

16 tbsp (2 sticks) unsalted butter, melted

1 1/2 cups half-and-half, warm

3 tsp salt

Ground black pepper

Preparation:

1. Toast garlic, covered, in medium skillet over lowest possible heat, shaking pan frequently, until cloves are dark spotty brown and slightly softened, about 22 minutes. Off heat, let stand, covered, until fully softened, 15 to 20 minutes. Peel cloves and, with paring knife, cut off woody root end. Set aside.
2. While garlic is toasting, place potatoes in large saucepan and cover with 1 inch water. Bring to boil over high heat; reduce heat to medium-low and simmer until potatoes are tender (a paring knife can be slipped into and out of center of potatoes with very little resistance), 20 to 30 minutes. Drain.
3. Mash the garlic cloves to a paste with a fork before adding to the potatoes.
4. Add the garlic paste to the potatoes and using a potato masher, mash the potatoes together with the garlic in the large saucepan.
5. Stir in butter with wooden spoon until incorporated; then stir in half-and-half, salt, and pepper to taste.
6. Serve on warm plates immediately.