

Garlic Mashed Potatoes

Ingredients:

- 1 (10 lb) bag of potatoes
- 32 ounces sour cream
- 1/2 pint heavy whipping cream
- 3 bulbs roasted garlic
- 1 lb butter (room temperature)
- 1 teaspoon kosher salt

Process:

Scrub the potatoes clean. Feel free to peel them too, if that's your thing, but I like to leave the peels on.



Cut the potatoes into 3/4" slices, and boil, in a giant pot, until soft.

Put the potatoes back in the giant pot and mash by hand. Add the rest of the ingredients, then whip with an electric mixer. I like to leave them a little lumpy.

Serve with your favorite gravy, and fresh-ground black pepper.

Variations:

Adding a bag of thawed mixed veggies is a nice touch.