

Roasted Garlic Mashed Potatoes

Ingredients:

1 whole head of garlic, cut in half
1 tablespoon olive oil
Salt and freshly cracked black pepper to taste
2 lbs. Yukon gold potatoes, peeled and diced
1 cup unsalted butter, cut into 8 slices
4 ounces goat cheese, crumbled
½ cup (+/-) heavy cream, or half 'n half, or whole milk

Preparation:

Preheat oven to 400 degrees.

Place the garlic halves in the center of a piece of aluminum foil large enough to cover all of the garlic. Sprinkle with olive oil and a pinch of salt and pepper. Fold the foil into a small packet or purse surrounding the garlic, making sure it is sealed.

Roast the garlic for about 30 minutes or until the garlic cloves are caramel colored, and soft. Remove from oven and let cool in the foil until cool enough to handle.

Boil the potatoes in heavily salted water until tender. Drain the potatoes and return them to the pan to dry.

Add all the butter and goat cheese to the potatoes. Squeeze the garlic free of its papery jacket and add to potatoes. Add about half of the cream and begin to mash the potatoes into desired consistency, adding cream as needed. (You may not use all ½ cup of cream, you may need more depending on how you like your potatoes.) Season with salt and freshly cracked black pepper to taste.



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