



# Gourmet Chef

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## The Best Garlic Mashed Potatoes

*Serves about 8*

Get ready for the best garlic mashed potatoes ever! A potato ricer creates the perfect texture for mashed potatoes. After ricing, simply stir in the garlic-infused cream and butter for a creamy, dreamy, buttery, potato experience.

### **Ingredients:**

4 lb Yukon Gold potatoes, peeled and cut into 1" cubes  
4 tablespoons butter  
6 garlic cloves, peeled and smashed  
3/4 cup whole milk  
1/2 teaspoon Kosher salt  
1/4 teaspoon pepper  
2 tablespoons chives, sliced

### **Directions:**

1. Add the cubed potatoes to a large pot, and fill with cold water. Sprinkle with a bit of salt, and bring the potatoes to a boil. Reduce the heat to medium, and simmer the potatoes for roughly 20 minutes, or until fork tender.
2. Drain the potatoes in a colander. Use a potato ricer to gradually press the potatoes into a large bowl in batches.
3. Meanwhile, heat the butter, garlic, and milk in a small saucepan over medium heat, stirring occasionally for 4-5 minutes until the garlic has infused into the milk, and the butter has melted. Strain out the garlic and discard.
4. Add the garlic-milk mixture to the potatoes gradually until the desired consistency is reached. Season well with salt and pepper. Serve with a generous garnish of chives.