



Mashed Potatoes with Roasted Garlic

Serves 12

Serve with Joseph Phelps Merlot

Note: I recommend getting locally grown potatoes at your local farmers market, if possible. For instance, Tommy Boy potatoes are available in many locations. Do not get “waxy” boiling potatoes but get ones that are recommended for baking or mashing. If you are desperate, get Idaho bakery at the supermarket.

6 lbs potatoes, peeled and quartered
2 large heads of garlic
2 Tbsp olive oil
1 stick (1/2 cup) unsalted butter, melted
1 tsp Kosher salt
½ cup heavy cream, plus more as needed
Freshly ground sea salt to taste
Freshly ground black pepper to taste

Preheat oven to 400 degrees.

Separate cloves in the garlic heads but DO NOT PEEL. Toss unpeeled cloves in small bowl with 2 Tbsp olive oil. Wrap cloves in aluminum foil. Bake for 25 minutes. Allow garlic to cool, then squeeze roasted garlic from the outer covering. Puree roasted garlic with ½ cup heavy cream.

Place potatoes in pot with enough cold water to comfortably cover. Bring water to the boil. Reduce heat to simmer, add ¾ tsp kosher salt and cover pot. Simmer for 15- 20 minutes (fresh potatoes require less cooking time). Test with fork before removing from heat. Drain potatoes, and return to empty cooking pot.

Add ½ cup melted butter to potatoes. Mash butter and potatoes with hand held potato masher in the pot used for cooking (do not consider using cuisinart for potatoes!!). Blend in garlic puree by hand using potato masher or heavy wooden spoon. Add sea salt and pepper to taste (be patient and careful – potatoes can take a lot of salt). Add cream if needed to achieve desired consistency.

Potatoes may be made ahead of time. When preparing for serving, put in a heavy bottomed cooking pot and re-heat, stirring to prevent sticking or burning and using more cream if needed. Using a double-boiler is even better, but takes more time and if stirred too much make the potatoes starchy.