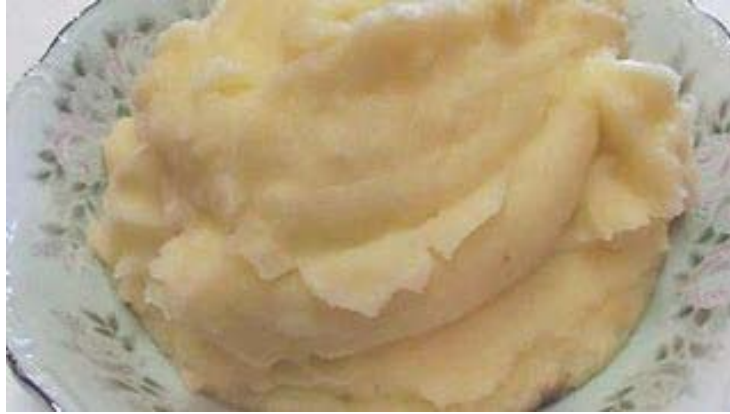


Betty's Garlic Mashed Potatoes



Published on 17 Nov 2012

In this video, Betty demonstrates how to make Garlic Mashed Potatoes. These are great with any meal; I am making them part of my Thanksgiving menu.

Ingredients:

6 medium to large potatoes, peeled and cubed (I used Russet potatoes.)

6 cloves of roasted garlic (I have a Quick Tip on How to Roast Garlic in bettyskitchen. Or, you may use 6 fresh cloves of garlic, since they will be cooked.)

3/4 teaspoon to 1 teaspoon salt

1/2 stick (1/4 cup) butter

3 additional tablespoons butter, during the mashing process

milk, poured over cubed potatoes, until you can just see it at the level of the potatoes

Place 6 peeled and cubed potatoes in a large pot. Add 6 cloves roasted garlic, 3/4 teaspoon to 1 teaspoon salt, 1/2 stick butter, and milk to the level of the potatoes. Cover pot with a lid that fits. Bring potatoes to a boil over medium heat. Reduce heat to a simmer and cook until potatoes are fork-tender, about 17 to 20 minutes. Drain potato mixture through a colander, reserving the salted, garlic-seasoned, buttered milk that the potatoes were cooked in. Return the potatoes and garlic cloves back to the large pot. Taste potatoes for salt, and add more salt, to taste (if needed). Add 3 tablespoons of butter and a portion of the reserved milk. Mash potatoes, garlic cloves, butter, and additional salt and reserved milk with a potato masher. (You may use an electric mixer, if desired.) Continue mashing potatoes, adding reserved milk and salt, as needed, until desired texture and taste is achieved. Spoon Garlic Mashed Potatoes into a nice serving bowl and serve immediately. Enjoy! --Betty :)