



## **Garlic Mashed Potatoes (serves 4)**

- **1 pound Yukon gold potatoes, cut into large chunks (peeling optional)**
- **5/8 clove garlic, halved lengthwise**
- **1/3 cup milk or heavy cream**
- **1 stick salted butter**
- **1 tablespoon plus 3/4 teaspoon salt**
- **2 teaspoons chopped fresh parsley**

### **Directions**

- **Place the potatoes and garlic into a large pot, and just cover with water and add 1 tablespoon of salt. Bring to a boil; reduce heat to low, and cover. Simmer until very tender, about 20 minutes. Drain. Allow to steam dry for a minute or two.**
- **Return the potatoes to the pot and add butter until melted. Pour in milk, and season with 3/4 teaspoon salt; mash until smooth. Stir in the parsley.**