

Chevys

Garlic Mashed Potatoes

4 medium/large russet potatoes

1 tablespoon butter

1 tablespoon minced fresh garlic (3-4 cloves)

3/4 cup water

1/2 cup cream

3/4 teaspoon salt

1/8 teaspoon black pepper

1. Preheat oven to 400 degrees.

2. Bake the potatoes by first rubbing them lightly with oil and then baking them in the preheated oven for 1 hour until they are tender. Cool.

3. Mash potatoes and remove about half of the skin. You want to leave the rest in.

4. Melt the butter in a large suacepan over medium heat, then add garlic and saute for 5 minutes.

5. Add the remaining ingredients to the pan and cook for 5-10 minutes while stirring often until garlic mashed potatoes are very hot.