

## **Garlic Mashed Potatoes**

### **Ingredients**

3 lbs. Yukon Gold or Russet Potatoes  
7 cloves of garlic  
1 cup buttermilk heated  
6 tblsp. unsalted butter  
salt and pepper to taste

### **Preparation**

Peel potatoes and cut into 2 inch chunks. Place potatoes and garlic in large pot, and cover with water. Bring water to boil and reduce heat – simmer for 20 minutes until potatoes are tender.

Drain water and mash potatoes and garlic, add warmed buttermilk and mix further. Season with salt and pepper, add butter and serve.