



## Creamy Garlic Mashed Potatoes

### Ingredients

- 4 each large golden potatoes
- 1 cup heavy cream
- 4 ea garlic cloves
- 2 Tbs + 1 Tbs salt
- ¼ tsp ground pepper
- 2 Tbs unsalted butter

Peel the potatoes, then cube into about 2 inch chunks. Place in a pot, then add 2 tablespoons of salt and cold water, just enough to make sure all potatoes are submerged.

Place the pot over medium heat, and slowly bring to a boil. Let potatoes boil for about 20 minutes, or until they can be easily pierced with a fork.

While the potatoes are cooking, smash the garlic cloves, then add them to a small pot with the heavy cream, salt and pepper. Stir to combine. Place over the lowest heat possible, just to infuse the flavors, without steaming, boiling or scorching, at least 10 minutes.

When the potatoes are done, strain them, and place back in the pot. Add in the butter, and use a masher to both mash the potatoes and stir the butter in. Once the butter is melted, add the infused cream, a little at a time, through the strainer (to avoid any garlic getting in), and mash in.

Continue to add cream and mash the potatoes, until the desired texture is reached. Taste and adjust seasoning.

Recipe & Video courtesy of Chef Casey Corn  
[iamcornivore.com](http://iamcornivore.com) or instagram @casey\_corn

See video here:

