



Roasted Garlic Parmesan Mashed Potatoes

Prepared by Stacey Borgmann in our kitchen at Blanco Vista 50' model home with guest chef from Alfred's Catering.

If you love good, old fashioned mashed potatoes, this is the perfect recipe. Simple, delicious and perfect for Thanksgiving.

Serves

4

Prep Time

15 m

Cook Time

20 m

Difficulty

Easy

Ingredients:

2 lbs. potatoes, quartered (50/50 mix of russet and Yukon potatoes recommended)
2 tbs butter
1 C whole milk
2 cloves roasted garlic

Salt and pepper

Parmesan cheese, Bacon Bits, Parsley or Chives to garnish

Directions:

Add quartered potatoes to large pot and cover with cold water. Bring potatoes and water to a boil and let cook for about 20 minutes. After 20 minutes, use a fork to check if done. Potatoes should be soft and break apart easily.

In a saucepan, heat butter, milk and garlic over low heat until butter is melted. Pour butter mixture over potatoes and use a potato masher or electric mixer to blend until smooth and creamy. Season to taste with salt and pepper, then transfer to a serving bowl. Top with bacon pieces, parmesan and herbs before serving.