

CopyCat Longhorn Steakhouse Mashed Potatoes

Ingredients

3 lbs russet potatoes
1 cup heavy cream
1/3 cup sour cream
1/2 cup softened butter
1 Tablespoon minced garlic
Pepper (to taste)
Salt (to taste)
Extra Melted butter

Directions

Peel and cook potatoes until soft with preferred method. I personally used my Instant Pot using this Instant Pot Mashed potato recipe (I just stopped after I drained the water, as this recipe is different). I peel the potatoes and quarter them, cover with water (or you can just do two cups) and cook on manual high for 7 minutes.

If you cook in a pot, bring the water to a boil, add potatoes, and then bring down to a simmer. Cook for about 20-25 minutes, or until a fork goes through easily.

Drain excess water. Set aside one potato in a bowl.

Mix together the softened butter with the minced garlic.

Add the heavy cream, butter, and sour cream to the potatoes and mix until pureed with a hand mixer. You may have to add more heavy cream to get them REALLY smooth.

With the potato you set aside, mash coarsely.