

CopyCat Olive Garden Garlic Mashed Potatoes

Ingredients

1/4 cup Garlic (whole cloves)

2 pounds Red Potatoes

1/2 cup Milk

1/4 cup Heavy Cream

2 tablespoons Butter

Salt and Pepper to taste

Directions

Toss garlic cloves with a little oil and spread out in a single layer on a sheet of aluminum foil and wrap tightly.

Roast in 400 degree preheated oven for approximately 45 minutes or until soft.

Unwrap garlic and set aside to cool.

Wash potatoes and slice in half. Do not peel. Add potatoes to a large saucepan and cover with water. Set saucepan over medium/high heat and bring to a slow boil. Boil for 20-30 minutes or until tender when poked with a knife. Drain potatoes.

Mash potatoes with roasted garlic in a large bowl. Add milk, cream, butter, and salt and pepper to taste. Mash well. Move back to the saucepan and keep warm over low heat.