

CopyCat Potatoes

Popeyes

Mashed

Ingredients

Water

4 pounds Yukon Gold Potatoes or other Yellow-Fleshed Potatoes
peeled or unpeeled, your choice, cut into 3-inch pieces

8 cloves Garlic peeled and halved lengthwise

1 teaspoon Salt

3 tablespoons Unsalted Butter

2 tablespoons Extra Virgin Olive Oil

1 1/4 cups Milk or Half-and-Half

Salt and freshly ground White Pepper to taste

Directions

Fill a large pot 1/2 to 3/4 full of water. Place over medium high heat and bring to a boil.

Add prepared potatoes, garlic and salt. Reduce heat to medium and simmer, partially covered, for 15 to 20 minutes, or until the potatoes and garlic are fork-tender.

Drain the potatoes and garlic.

Return to the pot.

Increase heat to heat. Cook, tossing potatoes, for 1 to 2 minutes, or until all the moisture is evaporated.

Transfer to a large bowl.

Mash potatoes with garlic with a potato masher.

In a medium saucepan, add butter, oil and milk or half-and-half.

Place saucepan over medium heat and heat, stirring, until the

butter has melted.

Add butter mixture to mashed potatoes. Whip with a wooden spoon or whisk to a smooth but not soupy consistency. Mash any pieces of garlic until totally pureed.

When the liquid is absorbed, taste. Add salt and pepper, to taste.

Transfer to a serving bowl

Serve immediately, hot.