



Smashed Potatoes

Recipe Courtesy of Mary Connolly

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Yield: 8-10 servings

Ingredients:

5 pounds Yukon Gold potatoes

2-3 cloves of garlic, peeled and left whole, but slightly crushed

1 stick unsalted butter

1/2 cup whole milk

1/2 cup light cream

Kosher salt & pepper, to taste

1. Scrub, but don't peel the potatoes. Cut into quarters and place into a large pot. Add the peeled garlic cloves. Fill the pot with water until it just covers the potatoes. Throw in a handful of kosher salt, give it a stir, put a lid on it, turn on the flame and bring to a boil.
2. When the water has started to boil, reduce to a simmer and cook the potatoes until tender. How to tell when it's tender? After about 20 minutes you may insert a knife into a piece to see if it's soft. Or, smash it up against the side of the pot with a spoon. If this happens with little to no resistance, they are ready. Overall this will take about 20-30 minutes, more or less.
3. While waiting for potatoes to cook, warm up the milk and cream together in a small pot.
4. Cut the butter into cubes.
5. Drain the cooked potatoes and garlic cloves and return to the pot (you decide if you want to mash the garlic cloves along with the potatoes. Depends on the crowd). Throw in the butter and stir to combine. Then, using a potato masher, slowly add the warm cream-milk mixture and smash until the whole thing is combined and creamy.
6. Add salt and fresh cracked black pepper to taste. Serve it hot!