

Roasted-Garlic Mashed Potatoes

416

Typ: Gemüse

Quelle: Internet

Bemerkungen: 7 Dez 07: sehr gut zum Turkey!

When garlic is roasted it is much less pungent. It actually takes on a sweet nutty flavor which compliments potatoes perfectly.

Zutaten:

- 1 whole head of garlic
- 1 teaspoon olive oil
- 1/2 teaspoon dried thyme
- 2 pounds Yukon Gold potatoes, scrubbed, peeled and cubed
- 2 tablespoons butter cut into pieces
- 1/2 cup buttermilk
- Salt and freshly ground black pepper

Rezept:

1. Preheat oven to 350 degrees. Using a sharp knife cut the top off garlic head exposing tops of the cloves. Place garlic head on a piece of aluminum foil. Pour olive oil on cut edge and sprinkle with thyme. Bunch aluminum foil around head and bake about 45 minutes.
2. Allow garlic to cool slightly, then break into cloves and squeeze each clove to remove soft garlic. Mash on a plate until creamy. Set aside.
3. Bring about 2 quarts of water to a boil and add potatoes. Cook until tender, about 20 minutes. Drain potatoes reserving some of the water in a separate bowl.
4. Return potatoes to pan and add butter. Warm buttermilk in the microwave for about 1 minute or warm in a saucepan on top of the stove. May curdle slightly, this is natural.
5. Add buttermilk and garlic to potatoes. Mash with a potato masher or grind through a food mill using medium mesh repeat using fine mesh. Add some of the hot potato water if potatoes are too stiff. Add salt and pepper to taste. Keep warm in a double boiler until ready to serve.