

GARLIC MASHED POTATOES

8 servings

INGREDIENTS

8-10 potatoes, peeled and quartered
6 garlic cloves, peeled
1-1/2 cups buttermilk
1 teaspoon salt
1/2 teaspoon pepper
1/2 cup finely chopped fresh parsley
large pot of salted water

METHOD:

1. Peel the potatoes and cut into quarters.
2. Cook potatoes and garlic together in pot of boiling salted water for 15 to 20 minutes or until potatoes are tender when pierced with a fork.
3. Drain the potatoes well and return to the pot with the cooked garlic. Mash together adding buttermilk. Mash until potatoes are fluffy.
4. Stir in fresh parsley, salt and pepper.