

Garlic Mashed Potatoes with Corn

Category: Vegetable

Servings: 4

Rating: 10

Source: Bon Appetit, July 2000

Description:

Rich, but so good! We had these with pan fried tenderloin with a tarragon sauce and they were great.

Ingredients:

olive oil	1 1/2 tablespoons
onion	3/4 cup, chopped coarsley
garlic	3 cloves, minced
corn niblets	1 cup fresh, if possible
cream	3/4 cup whipping cream
butter	2 tablespoons
potato	1 3/4 pounds russet, peeled and cut into 1" pieces
milk	as needed for consistency

Instructions:

Sauté onions and garlic in the oil until they are just starting to brown and then add the corn. Continue cooking until the onion is golden brown and the corn is tender, about 2-3 more minutes. Add the cream and butter and bring to a boil. Remove from the heat, cover, and let stand for 20 minutes.

Boil the potatoes in salted water until they are fork tender, about 20 minutes. Drain and mash until they are smooth, adding a little milk to moisten. Stir in the corn mixture and add more milk if required to get a smooth, creamy consistency.

Season with salt and pepper and serve immediately.