



March 11, 2015
Seafood Culinary Class

Garlic Whipped Potato's

Ingredients

- 3 medium baking potatoes peeled and coarsely chopped
- 1 teaspoon salt
- 4 tablespoons butter, at room temperature
- 1/4 cup heavy cream at room temperature
- 1 teaspoon finely minced garlic
- Salt and freshly ground black pepper

Directions:

1. In a medium saucepan, cook the potatoes in salted water until tender, about 15 minutes. Drain the potatoes and return them to the saucepan.
2. Add the butter, sour cream and garlic. Mash the potatoes with a potato masher or the back of a fork until the ingredients are blended.
3. Add the milk, 1 tablespoon at a time, until the potatoes are the desired consistency.
4. Taste and add salt and pepper, if needed.