

Mashed Potatoes with Garlic Olive Oil

*Emory Doty - Jasper, GA
Taste of Home Grandma's Favorites*

Servings: 12

*4 pounds red potatoes,
quartered
1/2 cup olive oil
2 cloves garlic
2/3 cup heavy whipping
cream
1/4 cup butter, softened
2 teaspoons salt
1/2 teaspoon pepper
2/3 to 3/4 cup whole milk
3 green onions, chopped
3/4 cup grated Parmesan
cheese (optional)*

Place the potatoes in a Dutch oven. Add water to cover. Bring to a boil. Reduce the heat. Cook, uncovered, until tender, 15 to 20 minutes.

Meanwhile, place the oil and garlic in a small food processor. Process until blended.

Drain the potatoes. Return to the pan. Mash the potatoes, gradually adding the cream, butter, salt, pepper and enough milk to reach the desired consistency. Stir in the green onions.

Serve with garlic olive oil and, if desired, Parmesan cheese.

Per Serving (excluding unknown items): 289 Calories; 18g Fat (55.7% calories from fat); 4g Protein; 29g Carbohydrate; 3g Dietary Fiber; 30mg Cholesterol; 416mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.