

MASHED POTATOES

Ingredients	Amount
Red potatoes, quartered	2 lbs
Water	To cover
Salt	½ teaspoon
Garlic, whole peeled clove	1 each
Butter or margarine	2 tablespoons
Milk, warm	1/3 - ½ cup
Salt & pepper	To taste

Method:

- Place cut potatoes, salt, & garlic clove in pot and just cover with water
- Bring potatoes to a boil and cook until they are soft, about 20 minutes
- Drain potatoes, put back into pot. (To avoid watery mashed potatoes, place pot of potatoes in a warm oven for 5 minutes)
- Mash potatoes with the butter and milk, adjust the seasoning
- If not ready to serve you can hold the mashed potatoes covered in a warm oven

