

A Recipe from...



HERB & GARLIC SMASHED POTATOES

- 1.5 LBS. WHITE OR RED POTATOES, QUARTERED BUT NOT PEELED
- 2 CLOVES FRESH GARLIC
- 3/4 CUP SOUR CREAM
- 1/4 CUP MILK
- 1/4 CUP BUTTER OR MARGARINE
- 2 TBSP. GARLIC & HERB DIP
- 3/4 TSP. GARLIC SEA SALT (GRINDER)
- 1/2 TSP. GARLIC GOURMET PEPPER (GRINDER)
- 1/4 TSP. DRY MUSTARD POWDER
- 1 TBSP. CHOPPED CHIVES OR GREEN ONION (OPTIONAL)

In large pot, combine potatoes and fresh garlic with enough water to cover. Over high heat, bring to boil, then reduce heat to medium. Cook until fork tender (about 15 minutes). Drain and return to pot.

Mash potatoes and garlic with sour cream, butter, milk, Garlic & Herb Dip, chives or green onions, Garlic Salt (Grinder), Garlic Gourmet Pepper (Grinder), and mustard.

Serve topped with additional butter if desired. This one is rich & yummy...Enjoy!