

Garlic Mashed Potatoes	
Ingredients	Instructions
<ul style="list-style-type: none">• 3 lbs potatoes, unpeeled, washed and cubed (red or Yukon gold preferable)• 1/2 cup milk• 4 tbsp butter• Sour cream, (250mL)• 6-7 garlic cloves, finely diced• 1-2 tsp salt, more to taste• 1/4 tsp pepper, more to taste to taste• 1/4 - 1 tsp garlic powder, as needed (optional)	<ol style="list-style-type: none">1. Boil Potatoes: In a large pot, boil potatoes until tender, (about 20 minutes). Drain well.2. Mash: In a large bowl, combine hot potatoes, garlic, butter, milk, sour cream, salt and pepper; mash using a potato masher or a hand mixer until smooth and creamy.3. Season & Serve: Taste and if needed, stir in garlic powder, salt and pepper to taste. Serve warm.