

Garlic Mashed Potatoes



- 3 1/2 lbs russet potatoes,
- 1/2 tsp sea salt,
- 4 cloves garlic,
- 5 Tbs butter or margarine
- 1 Tbs. olive oil,
- 3/4 C almond milk

Assemble ingredients. Peel and dice potatoes into 1/2 in cubes. Place in a large saucepan, add salt and 2 cloves crushed garlic. Cover with water. Bring to a boil and then reduce heat and simmer until potatoes are soft (about 30 minutes). Drain potatoes (save 2 cups of the drained potato water if you want to make gravy). Sauté 2 cloves garlic in 1 Tbs butter and 1 Tbs olive oil. Add 4 Tbs butter and sautéed garlic to drained potatoes. Mash with potato masher. Add 3/4 C almond milk (more or less for desired consistency) and mash until creamy. Serve with butter or gravy.