



From the Culinary Company Kitchen

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Roasted Garlic Mashed Potatoes

Yield: 10 portions

INGREDIENTS	AMOUNTS
Garlic, heads	2 ea
Potatoes, peeled and quartered	2 ¼ lb
Salt	4 oz
Milk, heated	12 oz
Butter, melted	4 oz
Salt	2 tsp
White Pepper, ground	¼ tsp

Process

1. Remove the tops off the garlic heads, wrap in foil, and bake at 350° for 45 minutes
2. Place the potatoes and 2 oz of salt in 2 gal of cold water, bring to a boil and cook until the potatoes are tender. Drain potatoes and return to the pot to dry
3. While the potatoes and garlic cloves are still hot, puree them together through a food mill
4. Fold in heated milk and butter until potatoes are smooth and light
5. Adjust seasoning with salt and pepper, as necessary