

Red Garlic Mashed Potatoes

Prep Time: 5 Minutes

Cook Time: 30 Minutes

Ready In: 35 Minutes

Yields: 4 servings

"These red-skinned mashed potatoes are just the creamiest. They are always a hit with company. Just a warning they are addictive."

INGREDIENTS:

8 medium red potatoes, cubed

2 teaspoons crushed garlic

½ cup butter or margarine

¼ cup half-and-half cream

1 teaspoon white sugar (or Splenda)

¼ teaspoon steak or chicken seasoning

¼ teaspoon garlic powder

DIRECTIONS:

1. Place the potatoes into a large pot, and fill with enough water to cover. Add half of the crushed garlic to the water for flavor. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork.
2. Drain the potatoes, and add the butter. Mash until the butter is melted. Mix in the half-and-half, sugar, steak or chicken seasoning, garlic powder and remaining garlic. Mash potatoes until smooth.