

Red Garlic Mashed Potatoes

Cook Time: 30 Minutes Ready In: 35 Minutes

Yields: 42 servings

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

INGREDIENTS:

90 medium red potatoes, cubed

¼ cup crushed garlic

5½ cups butter

2½ cups half-and-half or heavy cream

1/8 cup white sugar (or Splenda)

1.5 tablespoons steak or chicken seasoning

1 tablespoon garlic powder

DIRECTIONS:

1. Wash the potatoes and dice them into about ½ inch cubes.
2. Place the potatoes into a large pot, and fill with enough water to cover. Add about 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.
3. 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. (Best way is to use a new, clean heavy-duty paint mixer and a battery-powered drill motor).