



# The Cooking Lady's Roasted Garlic Mashed Potatoes

## *Ingredients:*

1 large head of garlic

Olive oil

2-2 ½ pounds of Yukon Gold potatoes

¼ to ½ stick butter

Sour cream to taste

Salt and pepper

## *What To Do:*

Preheat oven to 400°.

Slice the top off a head of garlic. Make sure all cloves are exposed. Cover with olive oil, then sprinkle with salt. Wrap in tin foil, and roast in oven for one hour. Garlic should be golden brown and very soft.

Peel, cube and boil potatoes until fork tender. Fluff with a fork then add butter and sour cream. Squeeze the entire head of garlic into the potatoes and mix well.

Garlic adds an incredible sweet taste to the potatoes. Potatoes can still be rather chunky when served.