

Garlic Mashed Potatoes

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Cooking the Potatoes

To cook the potatoes, place them into a medium sauce pan, cover with salted water and simmer until tender. Strain and return to the pan. You can also simply steam the potatoes until tender.

Step 1: Cooking the Potatoes

- 2 lb russet potatoes, peeled and cubed

Step 2: Finishing the Dish

- 1 cup Roasted Garlic & Onion Buttah
- 1/4 cup unsweetened non-dairy milk of choice
- sea salt, to taste (optional)

To finish the dish, while the pan is still on the hot burner, add the Roasted Garlic & Onion Buttah and non-dairy milk.

Using a potato masher, mash until mixed thoroughly and smooth. Season to taste with the optional sea salt.

Serve as is with Wild Mushroom Gravy or pipe into potato shells for twice-baked potatoes.