

## Mashed Potatoes

Serves 3-4



Note: This recipe makes enough for 3-4 people. To make more, just double or triple the recipe.

- 1 1/2 pounds of Russet potatoes, peeled (about 2 large potatoes)
- 1 garlic clove, peeled
- 4 tablespoons butter
- 4 ounces cream cheese
- 1/2 cup evaporated milk
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Chives (optional)

Cut your peeled potatoes into 1/2 inch slices and cut the slices in half. Place them in a large pan filled 2/3 the way full with salted water. Place the garlic clove into the pan with the water and potatoes. Cover the pan and heat it on high on the stove. Once the water boils, crack the lid and turn the heat down to medium-high. Let boil until the potatoes are fork tender, about 30 minutes from when you turn on the stove. Drain the water out of the pan, add the butter into the pan with the potatoes, and place the lid back on the pan.

After the butter has melted, add the cream cheese and mash the potatoes using a potato masher. Once the potatoes are mashed to your desired chunkiness, slowly add the milk while continuing to mash. Once the potatoes have reached your desired consistency, add the salt and pepper, adding more to taste if needed. Garnish with chives (optional but recommended) and serve.

A She Makes and Bakes recipe