

Garlic and Chives Mashed Potatoes

Ingredients:

2 to 2 1/2 pounds russet potatoes

4 tablespoons butter

3 medium cloves garlic, finely
minced

1 tablespoon fresh minced chives

2 to 4 tablespoons sour cream,
optional

1/2 to 3/4 cup milk, warmed
salt and pepper, to taste

Peel potatoes; cut into chunks and put in a saucepan. Rinse and drain. Cover potatoes with water and boil for about 15 to 20 minutes, until tender. Meanwhile, melt butter in a saucepan with garlic and chives. Cook over low heat for about 1 minute. Drain and mash the potatoes; beat in sour cream, if using, and then add the butter mixture and milk until desired consistency is reached. Add salt and pepper, to taste.

Makes 6 Servings.