

## *Garlic and Chives Mashed Potatoes*

### **Ingredients:**

2 - 2 1/2 lbs Russet Potatoes  
4 Tbsp Butter  
3 medium cloves Garlic, finely minced  
1 Tbsp fresh minced Chives  
2 - 4 Tbsp Sour Cream, optional  
1/2 - 3/4 C Milk, warmed  
Salt and Pepper, to taste

### **Preparation:**

Peel potatoes; cut into chunks and put in a saucepan. Rinse and drain. Cover potatoes with water and boil for about 15 - 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**

