

Mashed Potatoes with Corn & Chives

Ingredients:

4 lbs. gourmet russet potatoes, scrubbed
but not peeled, sliced 1/4" thick
6 large cloves garlic
2 ears fresh corn, removed from cob
2-3 C. non-fat or low-fat buttermilk
salt and freshly ground pepper to taste
1 C. chopped chives

Preparation:

Cook the potatoes and garlic in water and cover until the potatoes are tender, about 10 minutes. When they are cooked, remove from the water with a slotted spoon, add the corn to the water, and cook 2 minutes. Using a potato masher, mash the potatoes and garlic. Drain the corn and stir it into the potatoes with enough buttermilk to make a medium-firm mixture. Season with salt and pepper and stir in the chives. To reheat after refrigerated, place the potato mixture in a glass dish; cover with plastic wrap and reheat in a microwave about 8 minutes on high. Stir once or twice while reheating. If the potatoes become too dry, stir in a little additional buttermilk.

