

Our State eats

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Mashed Potatoes With Roasted Garlic & Herbs

Yield: 6 servings.

- 1 bulb garlic
- 2 teaspoons olive oil
- 4 large Yukon Gold potatoes, peeled and quartered
- ½ stick unsalted butter
- 4 ounces cream cheese, softened
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons extra-virgin olive oil
- ¼ to ½ cup light whipping cream
- 2 thyme sprigs, stems removed
- ¼ cup lightly packed fresh parsley, chopped
- 6 fresh chives, chopped

Preheat oven to 400°.

Slice the top off the garlic bulb, opposite the root end, just enough to expose the tops of the cloves. Place garlic cut side up in the center of a square of foil and drizzle olive oil over top. Bring all sides of foil up and around the garlic; twist corners tightly to make a packet and place on a small baking sheet. Roast for 45 to 60 minutes or until the cloves are light brown and soft.

While the garlic is roasting, place quartered potatoes in a large pot and fill with just enough water to cover potatoes. Bring to a boil, reduce heat to medium, and cover.



Cook potatoes until fork-tender, about 10 to 15 minutes. Drain potatoes in a colander, then return to the pot.

Add butter, cream cheese, salt, pepper, and extra-virgin olive oil to hot potatoes. Use a hand masher to mash potatoes to a smooth consistency. Gradually add light cream to potatoes and mash to desired consistency.

Remove garlic from foil and, holding by the root, squeeze garlic pulp into mashed potatoes. Add herbs to the pot and stir until well incorporated. Serve hot.

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