

## ROASTED GARLIC AND ROSEMARY MASHED POTATOES

Yield: Serves 6 | Cooking Time: Around 1 hr (some time is inactive)

### Ingredients

- 1 medium head of garlic
- 1/2 tsp oil
- 2 lb red or golden potatoes, washed
- 1 sprig of fresh rosemary
- 1 bay leaf
- 2 tsp salt
- Water for boiling the potatoes
- 1 tbsp butter (or oil, if vegan)
- 1 tbsp chopped fresh rosemary leaves
- Salt and pepper, to taste

### Directions

1. Preheat oven to 425 degrees F.
2. Cut the top off a head of garlic, exposing the top of each clove (keep the skins on the rest of the head).
3. Place the garlic in the middle of a piece of tin foil big enough to wrap the garlic. Drizzle 1/2 tsp oil on the top of the garlic and seal the garlic by wrapping the tin foil around it. Place in the oven and bake for about 30 minutes or until the garlic is golden brown and soft.
4. Remove from the oven and let cool until you can handle the garlic. Squeeze out the roasted garlic onto a plate, removing any garlic skin.
5. While the garlic is roasting, add the potatoes, rosemary sprig, bay leaf and salt to a large stockpot. Cover the potatoes in water (about 2 inches above the potatoes). Bring the potatoes to a boil over medium-high heat and then lower to medium and boil until the potatoes are fork-tender, about 25-30 minutes total.
6. Heat the butter over medium heat in a small saucepan until melted. Add roasted garlic and rosemary. Sauté, breaking the garlic up with a spatula, for about 30 seconds. Once the potatoes are fork tender, drain the potatoes, reserving 2 cups of the boiling water.
7. Remove the rosemary sprig and the bay leaf from the reserved water.
8. Add the roasted garlic and rosemary to the potatoes and mash with a potato masher or a large fork.
9. Add reserved water (you can use warmed milk if you are not vegan), as needed, to achieve your desired consistency.
10. Add salt and pepper, to taste.
11. Serve immediately or refrigerate overnight to allow the garlic and rosemary to infuse the potatoes.

Buen Provecho!

♡ Elena