

Garlic and Leek Red Mashed Potatoes

Sautéed garlic and leeks add incredible flavor to these creamy red mashed potatoes. Serve as a side or better yet, top with your favorite seafood, poultry or meat entrees.

Ingredients

4lbs Red Potatoes, cubed
2 tablespoons Garlic, minced (about 5 large cloves)
1½ cups Leeks, white and light green parts only, halved, then thinly sliced
3 tablespoons Unsalted Butter
2 cups Whole or 2% Milk
1 teaspoon Salt + additional or to taste
½ teaspoon Black Pepper or to taste

Preparation

Place potatoes in a large pot and cover with water, add a dash of salt and bring to a boil. Partially cover and cook until very tender, about 20-25 minutes, drain well.

While potatoes are cooking heat 1 tablespoon butter in a medium sized pan on medium-high heat. Add leeks and garlic and sauté until softened, about 5 minutes. Remove from heat and set aside.

Melt 2 tablespoons butter in a saucepan over medium heat. Add milk, stir and bring to a low simmer. Slowly add milk/butter mixture to the potatoes and mash until incorporated. Cream the potato mixture using a hand blender until skins are blended in and consistency is very smooth. Add salt and pepper and stir in garlic and leek mixture. Serve immediately.

Serves 4-6