

Garlic Mashed Potatoes

Adapted from [Scott Nelson's Garlic Mashed Idaho Potato Pizza](#)

Ingredients for Garlic Mashed Potatoes:

4 pounds Idaho Red Potatoes
3 tbsp butter (plus 1 tbsp for garnish, optional)
1 cup milk (or buttermilk)
1/2 cup sour cream (or ricotta cheese)
4 cloves garlic, minced (about 2 tbsp)
1 green onion, diced (about 2 tbsp)
1/2 cup shredded Parmesan cheese (optional)
salt & pepper to taste (up to 3 tbsp kosher salt, 1/2 tsp pepper)



For added instruction and entertainment, [watch the video.](#)

Notes: Makes 8 cups mashed potatoes. For best taste, add the garlic while the potatoes are still very hot. Buttermilk and ricotta cheese make a richer Mashed Potato, milk or chicken broth are lighter options. For added instruction and entertainment, watch the [Mashed Potato Pizza Video](#) which starts with a demonstration of these potatoes.

Directions:

1. Wash and dry Idaho Red Potatoes. Peel, reserving a good amount of skin.
2. Chop into uniform pieces and cook, covered, until fork tender.
3. Drain potatoes and add garlic, butter and green onion.
4. Begin mashing and add milk.
5. Fold in sour cream.
6. Season with salt and pepper.
7. Garnish with one tablespoon melted butter, if desired.
8. Share and enjoy.