

Ingredients 1:

1 ½ lbs red potatoes
5 cloves garlic
2 green onions
3 tbs butter
½ cup milk
¼ cup half n' half
¼ cup finely grated Parmesan cheese
1 tbs light sour cream
sea salt to taste
black pepper to taste

**Directions:**

1. Wash and peel the eyes from red potatoes.
2. Chop into cubes for faster cooking and ease of mashing.
3. In a saucepan, cover potatoes in water and bring to a boil. Cover and reduce heat to low.
4. Cook the potatoes until tender, about 17 minutes. Drain water and return potatoes to low heat.
5. Add sea salt, minced garlic, green onion and black pepper. Mash.
6. Add butter and milk. Mash.
7. Add Parmesan cheese. Keep mashing.
8. Stir in sour cream and finish with a splash of half n' half. Mixture will be that of a very thick soup.
9. Cover and allow to simmer for another 10 minutes over low heat.

Makes 5 cups potatoes. Serves 6 - 8 depending on portion size.