

GARLIC MASHED NEW POTATOES

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

2 1/2 lb red or new potatoes, scrubbed/cut in chunks
8-10 cloves GARLIC, peeled (this recipe's secret)
1/2 C OLIVE OIL (another of this recipe's secrets)
1 tsp minced ROSEMARY leaves (another of this recipe's secrets)
1 tsp minced basil
1/2 tsp salt
1/2 tsp black pepper
Paprika for garnish
Butter for garnish

DIRECTIONS:

In large saucepan, combine potatoes & enough water to cover them. Heat to boiling over high heat. Reduce to medium & cook 15-20 minutes or till potatoes are fork tender. Meanwhile, in another small saucepan, heat OLIVE OIL over medium or low heat. Add GARLIC cloves & cook till soft & lightly browned. When potatoes are tender, drain well, discarding water. In large bowl, mash potatoes with ROSEMARY, salt, pepper & basil. Mix in GARLIC cloves & OLIVE OIL till well combined. Reheat if necessary. Spoon into serving bowl & garnish with paprika & a dab of butter.

[Wouldn't adding cream or yogurt make these fluffier, and not clash with the special tastes? - JWF]