

## **Twice-Baked Garlic Mashed Potatoes**

*Serves 8*

In addition to the amazing taste of these potatoes, we also love being able to prepare this dish the day before Thanksgiving! With the goal of doing as much as possible in advance, we can maximize our holiday time with family and friends with less stress. On the day of, simply bake the potatoes until heated through and golden brown on top. Plan on making enough for seconds for everyone!

### ***Ingredients:***

5 lbs Russet potatoes, peeled and cubed  
1 cup whole milk  
5 cloves garlic, whole  
6 tablespoons unsalted butter, divided  
1 package (8 oz) cream cheese  
2 cups sour cream  
kosher salt, to taste  
pepper, to taste  
2 tablespoons minced chives for garnishing

### ***Directions:***

1. Peel and cube potatoes into rough chunks. Place in a large pot and cover with cold water lightly salted. Boil for 20-25 minutes on the stove top, or until the tip of a knife easily pierces the larger chunks. Drain the potatoes. Place the drained potatoes back into the warm pot, and let sit for 5 more minutes until all water has evaporated. This will make for a creamier mashed potato.
2. Heat the milk with the whole cloves of garlic in a small saucepan on the stove. Simmer for 5-10 minutes to infuse the milk with garlic flavor. With a slotted spoon, scoop out the garlic and discard.
3. Using a potato ricer or masher, mash the warm potatoes with the , garlic-infused milk, half of the butter, cream cheese, and sour cream until smooth and creamy. Season with salt and pepper, to taste. Place the potatoes in a baking dish, and top b dotting the top with pieces of the remaining butter. Cover, and refrigerate until ready to bake.
4. Bake at 350°F, for 40-50 minutes, until heated through and slightly browned on top. To check the readiness, use a meat thermometer in the center of the potatoes; target an internal temperature of 165°F. Baking times will vary with the quantity of potatoes and the size and shape of the baking pans.
5. Serve hot with a generous garnish of minced chives.