



for Thanksgiving

Red Bliss Mashers

Side Dish

Source: Chef Tom Douglas

Ingredients:

- 5 pounds red skinned or other new potatoes, washed
- 1 cup heavy cream
- 12 tablespoons unsalted butter
- 2 tablespoon minced garlic
- $\frac{3}{4}$ cup grated Parmesan cheese
- $\frac{1}{2}$ cup sour cream
- Kosher salt and freshly ground black pepper

Method:

1. Leaving the skins on, cut the potatoes in halves or quarters and put them in a large pot of cold salted water. Bring the water to a boil, and cook the potatoes until they are soft, about 25 minutes total time, depending on their size. Drain the potatoes well and put them in a bowl.
2. Meanwhile, sauté the garlic in the butter in a small pan over medium heat. As soon as the garlic is aromatic but not browned, pour the heavy cream into the pan and allow it to gently heat through. Add the warm garlic-cream, parmesan cheese, and sour cream to the potatoes and mash, using a food mill, a ricer, or a potato masher. Season to taste with salt and pepper. Serve immediately.