

# ROASTED GARLIC *and* CHIPOTLE MASHED POTATOES

## INGREDIENTS

- 1 head of garlic, top sliced off
  - 1 tsp. olive oil
  - 3 1/2 pounds russet or Idaho potatoes, peeled
  - 1 tbsp. of kosher salt (for potato cooking water)
  - 1 cup milk, warm
  - 4 tbsp. butter
  - 1/4 cup olive oil
  - 2 chipotles in adobo, seeds removed and chopped  
+ 2 tsp. adobo sauce
  - 1 tbsp. kosher salt
  - 1/2 cup of buttermilk, warm
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## PREPARATION

**Roast the garlic:** Preheat oven to 375°F. Place the garlic on a piece of foil. Drizzle the garlic with olive oil. Wrap up tightly and bake for 45 minutes, or until the garlic is very tender when pierced with a knife and lightly caramelized.

**Potatoes:** Peel the potatoes and dig out any dark spots. Cut the potatoes in small (1-inch) pieces and store in a bowl of cool water until ready to cook. Place the potato pieces into a large pot of boiling water and add salt. Bring back to a boil and cook until very tender and just about to break apart, about 10-15 minutes. With a large measuring cup or bowl, scoop out 2 cups of the potato cooking liquid and reserve. Drain the potatoes.

Using a food mill, puree the potatoes. (Or, use a large fork or potato masher and mash them.) Add warm milk to help them puree more easily. Add the butter and olive oil to the pureed potatoes. Squeeze the roasted garlic from its peel and add to the potatoes. Stir gently to combine, and season with the chipotles and salt. Add warm buttermilk right before serving. *If potatoes are too thick, add some of the reserved potato cooking liquid to thin.* Add more salt if necessary.

Serves 8.

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