

## *Roasted Garlic Creamed Potatoes*

**2.5 LB. RUSSETT POTATOES**

**WATER**

**1 TSP. SALT**

**1/4 TSP. PEPPER**

**1/2 CUP MILK**

**4 TBSP. SALTED BUTTER OR MARGERINE**

**1/4 CUP SOUR CREAM**

**1 CLOVE GARLIC WRAPPED IN ALUM FOIL**

Wrap your garlic in alum foil and place in a 350-degree oven for 30 minutes. Peel potatoes, rinse, then cut up into small cubes so they cook well. Place in medium saucepan, cover with water and boil on medium heat for 30 minutes. Drain. Take garlic out of oven and let it cool for at least 10 minutes. Cut off end of clove with a seriated knife (using a seriated knife works better cutting through all the thin layers of peeling. Carefully squeeze out the garlic over your drained potatoes without getting the peels in the potatoes. Add the remaining ingredients and use a hand or stand mixer with whisk attachment to cream till fluffy. Enjoy!