

Garlic-Cheese Mashed Potatoes

Recipe courtesy Aaron McCargo, Jr.

Prep Time: 10 min Inactive Prep Time: hr min Cook Time: 20 min Serves 4 servings

Ingredients

- 3 pounds red bliss potatoes, quartered and boiled fork tender
- Half and half
- 1 stick butter
- 6 cloves garlic smashed
- 8 ounces low-fat shredded cheddar cheese
- Cracked peppercorns
- Kosher salt
- Chives, for garnish

Directions

Boil potatoes off in a large pot of salted water until tender. Drain the water and place potatoes back in pan.

In a large saucepan, heat half and half, butter and garlic to a light simmer. Once cream starts to simmer, turn off the heat and add to the potatoes. Mash together. Fold in cheese, peppercorns and salt, to taste. Garnish with chopped chives.