

MASHED POTATOES WITH GARLIC

6 LARGE BAKING POTATOES
10 CLOVES OF GARLIC
1 QUART OF WHOLE MILK
1 STICK OF BUTTER
3 SPRIGS OF THYME
FRESH CHIVES

PEEL THE POTATOES AND CUT THEM INTO ONE INCH CUBES.

TRIM AND PEEL THE GARLIC

PUT THE POTATOES, GARLIC AND THYME IN A LARGE SAUCEPOT.
POUR IN THE MILK.

BRING TO A LOW BOIL, BEING CAREFUL THAT THE MILK DOESN'T
BOIL OVER, WHICH IT WILL VERY QUICKLY IF YOU DON'T WATCH
IT. SEASON WITH SALT AND WHITE PEPPER.

CUT THE BUTTER INTO SMALL PIECES.

SIMMER THE POTATOES ABOUT 15 MINUTES TILL DONE.

FIT THE BLADE WITH THE LARGEST HOLES ONTO A FOOD MILL
AND PLACE OVER A BOWL. DISCARD THE THYME SPRIGS.

RUN THE POTATOES AND GARLIC THROUGH THE FOOD MILL
ADDING ENOUGH MILK FROM THE POT TO KEEP THEM MOIST AND
CREAMY.

BEAT IN THE BUTTER WITH A WOODEN SPOON.

SPOON INTO A WARMED SERVING BOWL AND SCATTER WITH
CHOPPED CHIVES.

SERVES 8