

# What's Cookin': Prime Rib Dinner— Part 3

Before I tell you anything about this week's recipe, I must say Happy Birthday to my first-born, Alex. He's 21 tomorrow. Hard to believe, especially since I still consider myself to be 25 (even though that's a couple of decades off). Have a great day Alex—love you.

Week 3 of our delicious prime rib dinner recipes. We've got roasted garlic mash for you this week and then gravy, followed by dessert over the next two weeks.

Today's recipe calls for four large potatoes to serve four people. That is a reasonable serving, which is why I wrote it that way. I'm not sure about

your family, but my family can polish off more than that— we love our potatoes! So you may want to make some extra. We also like to have leftovers that last for a few days if we're going to go to the trouble to make a big meal.

The potato choice is crucial for great mashed potatoes. My favorite is Yukon gold. They have a great texture when cooked for mash— lots of starch, but still sweet. Some people prefer just regular white potatoes— they certainly are less expensive and so I'm completely with you if that is your choice. I wouldn't recommend new potatoes though, they are too full of sugar and not enough starch.

There are a couple of other things that make great mashed potatoes:

- Drain the potatoes really well



Lori Gysel & Gerry Kentner

(save that water though, as it makes the best gravy!)

- Heat the milk, cream, butter, whatever other liquids you are putting in.

- Don't add the liquids until the potatoes are fully mashed. And if you want the most super-smooth, fantastic mashed potatoes, use a ricer.

- If you must use beaters (which I do not recommend) then use them just on the potatoes once they have drained. Stop using the beaters when you add the liquids. You'll make your potatoes grey and gluey.

Have fun and keep cooking!



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## Roasted Garlic Mashed Potatoes

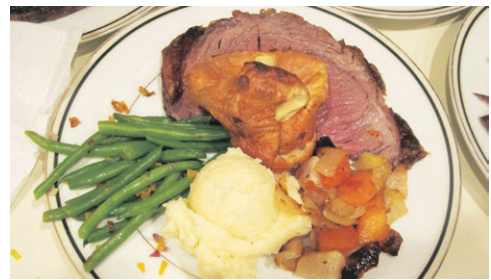
Serves 4

### Ingredients

- 1 head garlic
- 1 tbsp olive oil
- 4 large Yukon gold potatoes
- 2 tbsp butter
- 1/4 cup 2% milk
- 1/4 cup 35% cream
- salt and pepper to taste

### Method

1. Slice top off entire head of garlic to expose all the cloves.
2. Drizzle with the olive oil, ensuring that all the cloves are lubricated.
3. Wrap in foil and roast at 400 degrees F. for approximately 30 minutes or until soft and slightly golden.
4. Once garlic is roasted, then either scrub potatoes and leave skins on



or peel potatoes, whichever you prefer.

5. Cut potatoes into quarters and place in a large pot of cold water. Bring water to a boil and reduce to a simmer. Simmer until potatoes are soft all the way through. Test with a fork.

6. Drain potatoes and leave in colander to dry for several minutes.

7. Meanwhile, heat butter, milk and cream in a small pot until hot.

8. Put potatoes back in pot. Mash thoroughly. Mix in cream mixture. Squeeze in roasted garlic. Add more milk or cream if necessary. Taste for seasoning. Serve.



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