

Garlic Mashed Potatoes

- 1.5 pounds red potatoes, quartered with skin on
- 1.5 teaspoons kosher salt, divided
- 1/4 teaspoon freshly ground black pepper
- 1 teaspoon garlic powder (modification: we use freshly minced garlic, 3 or 4 cloves depending on size)
- 1/2 cup sour cream (modification: low fat works just fine)
- 1/2 cup grated Parmesan cheese
- 1/4 cup unsalted butter, cut in chunks



Wash and cut potatoes. You can leave the skin on or peel them. Add kosher salt and cover with water. Bring to a boil then reduce heat to simmer until fork tender, about 25 minutes.

Drain the water and add the rest of the ingredients to the pot. Cover to let the butter and cheese melt better. Whip potatoes using hand-held electric mixer, leaving chunks if you'd like.