Creamy Dreamy Roasted Garlic Mashed Potatoes

Prep: About 20 minutes | Cook: 45-60 minutes | Makes: 10-12 servings

Fluffy riced potatoes folded with warm cream, plenty of butter, sour cream, and three whole heads of sweet, caramelized roasted garlic.

Ingredients

• 5 pounds russet potatoes, peeled and quartered

• 3 whole heads of garlic

• 3 tablespoons olive oil

• 1 cup (2 sticks) unsalted butter, softened and cut into pieces

• 1 quart heavy cream, warmed

• 1/2 cup sour cream, at room temperature

• 2 teaspoons kosher salt, plus more for the garlic, potato water, and final seasoning

• ½ teaspoon black pepper, plus more to taste

• 4 sprigs fresh thyme

Method

1. Roast the garlic. Heat the oven to 400 degrees. Cut the tops off all three heads of garlic to expose the cloves. Place the heads on a large piece of aluminum foil, cut sides up. Drizzle with the olive oil, season with a little salt and pepper, and add the thyme sprigs. Fold the foil around the garlic to make a sealed packet and place it on a baking sheet. Roast for 45-60 minutes, until the cloves are soft, fragrant, and lightly caramelized. Let cool enough to handle, then discard the thyme sprigs. Squeeze the garlic into a separate bowl-the softened cloves should slip easily out of their papery skins. Mash into a smooth paste.

2. Boil the potatoes. Place the peeled, quartered potatoes in a large pot and cover with cold water. Salt the water and bring to a boil. Reduce the heat to maintain a gentle boil and cook for 20-25 minutes, until fork-tender. Drain thoroughly and let the potatoes steam briefly so excess moisture evaporates.

3. Rice the potatoes. While the potatoes are still hot, pass them through a potato ricer into a large bowl or the warm, emptied pot. Keep the riced potatoes loose and fluffy.

4. Fold everything together. Gently fold in the softened butter, mashed roasted garlic, sour cream, salt, and pepper. Add the warmed heavy cream gradually, folding gently between additions to preserve the potatoes’ light, fluffy texture. Taste and adjust the seasoning, then serve warm.

Estimated nutrition

Per ⅟₁₂ recipe: Calories 640; Protein 7 g; Total fat 52 g; Saturated fat 32 g; Cholesterol 145 mg; Sodium 450 mg; Total carbs 41 g; Fiber 4 g; Total sugars 5 g; Added sugar 0 g.

Estimated using all the listed cream, butter, and sour cream, divided into 12 servings. Brands, added salt, and the amount of cream used change the numbers.