



Wolf Pine Farm

Community Supported Agriculture

Mashed Potatoes with Garlic & Leeks

Notes

Don't be afraid to use the leek greens as long as they are still tender. (Discard any woody sections, though).

Potatoes and many other veggies have lots of nutrients in their skins. As long as the skins are in good shape we usually just scrub well and leave them on for additional flavor and nutrition.

Feel free to substitute small amounts of other roots for some of the potatoes. (e.g. ½ pound turnip, etc.). But I'd recommend at least 2/3 potatoes to maintain the "potato-ness" of the dish.

Some potatoes are better than others for mashing. Typically waxy and less starchy potatoes are preferred for boiling.

Ingredients

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| ½-1 stick butter (how buttery do you want it???) 3 cups leeks chopped finely 3 pounds potatoes, cubed (and optionally peeled) into | 6 cloves garlic NOT peeled ½ c milk salt and pepper to taste |
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Instructions

1. Simmer potatoes + garlic (with peels on) for about 15-20 minutes until tender
2. Meanwhile, cook leeks on medium covered in ½ your butter in a large skillet. Stir occasionally.
3. Drain potatoes and garlic. Return potatoes to your pot. Slip garlic skins off and add garlic and leeks.
4. Mash until desired creaminess. Add milk, salt and pepper.

Adapted from Gourmet Magazine.