

RED SMASHED POTATOES WITH ROASTED GARLIC & CREAM

Smashed potatoes are made for parties. They easily serve a crowd, can be assembled days ahead, and reheat quickly without sacrificing any flavor quality. They naturally retain heat, too, staying warm naturally when served on a buffet, which is especially nice if you don't have chafing dishes.

The Ingredients

- 10 lbs. red potatoes, washed and cut into 1-inch pieces, skins on
- 1 head garlic, individual cloves peeled
- 2 tablespoons olive oil
- 1 tablespoon plus 2 teaspoons coarse Kosher salt
- 1 teaspoon fresh black pepper
- 1 pkg. (8 oz.) cream cheese
- 1 cup (2 sticks) unsalted butter
- ½ to 1 cup heavy cream
- 2 tablespoons chopped fresh chives or chopped flat-leaf parsley (optional)

The Method

1. Preheat the oven to 425°F. In a deep roasting dish, add the potatoes and garlic. Drizzle on the olive oil, 1 tablespoon salt, and pepper. Cover tightly with aluminum foil and cut slits to vent. Bake for 45 minutes or until the potatoes are fork-tender.
2. In the bowl of a heavy-duty mixer, using the paddle attachment, mix the cream cheese, butter, and teaspoon of salt until smooth. With the mixer on low, add the roasted potatoes and garlic. Slowly pour in the heavy cream to desired consistency and continue mixing until partially smooth with some larger pieces remaining for texture. Garnish and serve warm.

Tips

- Mashed potatoes can be made up to four days before a party and stored in plastic zippered bags in the fridge. When I'm ready to use them, I simply pop them in the microwave to reheat, add them to a serving bowl when fully warmed, garnish and serve.
- To keep potatoes warm for a party, place them in an oven-proof serving dish and cover with foil. Heat them in a 170°F oven until needed. Remove the foil, garnish, and serve warm.

- If you entertain often, you might consider purchasing chafing dishes. They are less expensive than you might think, and the wow factor adds volumes to the food presentation at a party.





