**Mashed Potatoes**

**Ingredients:**

5# potatoes

8 cloves of garlic

1 cup heavy cream

8 oz. butter

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Wash and cut the potatoes into chunks. Do not peel.
2. Put the potatoes into 2 large pots. Add 4 cloves of garlic to each pot and cover with hot water. Put lids on both of them.
3. Bring the pots to a boil and cook covered for 20-25 minutes, or until the potatoes are fork tender.
4. While they are cooking, divide the butter and milk into 2 equal portions.
5. Drain the potatoes and divide into 2 equal portions.
6. Put one batch of potatoes into the Kitchenaid with the paddle attachment. Turn on and mix until they are broken up.
7. Add one portion of butter and milk. Mix until smooth. Add salt and pepper to taste.
8. Repeat with the rest of the potatoes.
9. Mix them all together
10. Adjust seasoning to taste.
11. Spray 2 ½ hotel pans with pan spray.
12. Transfer the potatoes to the pans.
13. Wrap loosely and put in the cooler.

**Days 2:**

1. Preheat the oven to 375º
2. Cook for 20-30 minutes, or until the middle is hot.