**Roasted Garlic Mashed Potatoes**

**Ingredients:**

3# potatoes

6 oz. butter

1 cup milk

¼ cup roasted garlic puree

¼ parmesan cheese

Salt and pepper to taste

**INSTRUCTIONS**

1. Wash the potatoes. It is up to your group if the potatoes will be peeled or not.
2. Cut the potatoes into 8 pieces each.
3. Put all of the pieces into a pot. Cover with cold water.
4. Bring to a simmer and cook until they are soft enough to be stuck with a fork.
5. Drain the water from the potatoes and return the potatoes to the pot.
6. Mash them slightly with the potato masher. Add all of the other ingredients and continue to mash.
7. Adjust seasonings to taste.