



Garlic Jalapeno Spuds

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 16

Ingredients:

- 5 lbs. New Potatoes , peeled and quartered
- 2 cups Milk
- 1 cup Heavy Cream
- 5 oz. Salted Butter
- 3 cloves Garlic , crushed
- 1/2 oz. Jalapeno Pepper , seeded and minced

Directions:

1. Quarter the potatoes. Fill a stockpot with water and salt. Add potatoes and bring to a boil.
2. Reduce heat to a simmer. Cook until the potatoes are tender. Drain.
3. Return potatoes to pot and heat to dry up any moisture in the potatoes.
4. Heat milk, cream, butter, salt, garlic and jalapeno in a separate saucepan.
5. Add mixture to potatoes. Mash until smooth.
6. Season to taste.