

Garlic Mashed Potatoes

- 4 large potatoes , Red or Yukon
- 1/4 cup Migliore California Garlic Extra Virgin Olive Oil
- 1/4 cup milk
- Salt & Pepper to taste

Peel & cut potatoes in quarters (If using red potatoes, you may leave skin on) and boil until you can easily pierce with fork. Drain water from potatoes. Mash (whip or use food processor) potatoes. Add oil, milk and salt & pepper to taste.