

Wisconsin Romano And Roasted Garlic Mashed Potatoes

By Chef David Schy

Servings: 10

Ingredients:

1/2 cup olive oil
15 cloves garlic, peeled
10 medium baking potatoes, peeled
1 gallon cold water
1 cup milk
1/2 cup butter
1/2 cup Wisconsin Romano cheese, grated, plus additional for garnish
Salt and pepper, to taste

Cooking Directions:

Place olive oil and garlic cloves in a small pan and simmer slowly until garlic is browned. Puree garlic and oil in blender and reserve.

Cut potatoes into medium-sized chunks. Place in cold water. Bring to a boil. Cook until potatoes are just tender. Drain potatoes and return to pot. Add all remaining ingredients, including olive oil/garlic puree, and hand mash until smooth. To serve, place a large spoonful in a bowl. Garnish with grated Romano cheese and chopped parsley.



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