

Roasted Garlic & Rosemary Mashed Potatoes

Frances Mayes: Under the Tuscan Sun

Ingredients

9 large	Russet Potatoes	4 cloves	Garlic, Chopped
1 cup	Sour Cream	$\frac{3}{4}$ cup	Gorgonzola
6 oz.	Cream Cheese, room temp	2 tsp	Rosemary, chopped
1 cube	Butter, room temperature	1 TB	Olive Oil
1	onion, chopped		
$\frac{1}{2}$ cup	Milk		Salt and Pepper to taste

Directions

Preheat oven to 400 degrees F.

Lightly butter a 9'x14" baking dish. Place potatoes in a large pan and cover with cold water. Boil until tender, about 30 minutes; drain. Meanwhile, sauté onion and garlic in olive oil until translucent, but not browned. Add chopped rosemary and sauté 1 minute more.

Using electric mixer, mash potatoes in a large bowl. Mix in onion mixture, sour cream, cream cheese, 5 TB of butter, milk and gorgonzola. Season with salt and pepper.

Transfer to prepared baking dish (can be made ahead, covered, and refrigerated at this point). Slice remaining 3TB of butter, place on top of potatoes. Bake until heated through and light brown, about 30 minutes.

