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**Recipe of the Month:** Garlic Mashed Potatoes (serves 6)

**Ingredients**

1 bulb garlic (slice top off)  
2 tablespoons olive oil  
8 large potatoes (peeled & quartered)  
2 tablespoons salt  
1 cup warm milk  
1/2 stick soft butter  
salt & pepper to taste

**Directions**

Preheat oven to 425 degrees. Place garlic in foil with olive oil and seal into a packet. Bake 30 minutes or until soft. Place potatoes and salt in a large stockpot covered with cold water. Bring to a boil, then lower heat and simmer until soft (about 20 minutes). Drain potatoes and mash coarsely. Mixing in milk and butter. Squeeze the garlic out of the skin and add to the potatoes. Season to taste with salt and black pepper.

**Enjoy!**