



Garlic & Truffle Mashed Potatoes

An indulgent addition to your Holiday Meal

You Will Need:

3 lbs red potatoes, scrubbed well and diced	1 Tablespoon Delavignes Garlic Infused Olive Oil
1 ½ Cups Half & Half	2 ½ teaspoons sea salt
3 Tablespoons unsalted butter	1 teaspoon ground pepper
3 Tablespoons Delavignes Butter Infused Olive Oil	2 Tablespoons Saparosa White Truffle Oil

Instructions:

Cover the diced potatoes with water in a large pot and bring to a boil over high heat. Cook until fork tender, approx 20 minutes. Drain potatoes; meanwhile warm the half and half and butter in a small saucepan. If you have a stand mixer transfer the potatoes to the mixing bowl and mash using the paddle attachment, OR return the potatoes to the large pot and mash by hand. Add the warmed Half & Half, butter, Olive Oils, salt & pepper and whip until creamy using either the stand mixer or a hand mixer. Serve immediately & enjoy!

Recipe inspired by The Food Network.com's Garlic & Truffle Mashed Potatoes

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