

Rustic Mashed Potatoes with Garlic Confit

Recipe By *Chanie Apfelbaum*



Cooking and Prep:  1
h 40 m

Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegan, Gluten Free,

Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

I love potatoes (who doesn't?!), but they don't always love me back. My solution: leave the potato peels in my mash for added fiber and less guilt! Then the only way to make potatoes even better is by adding soft-as-butter garlic confit. The garlic cooks slowly in oil and caramelizes until sweet and creamy — the perfect complement to just about anything.

Ingredients (9)

Potatoes

- 2 pounds (1 kilogram) baby red potatoes
- 1/4 cup garlic confit (recipe below)
- 2 tablespoons garlic oil
- 2 sprigs thyme, from the confit

salt, to taste

pepper, to taste

Garlic Confit

2 heads garlic, peeled

5 sprigs thyme

1 cup **Bartenura Olive Oil** or chicken fat

Start Cooking

Garlic Confit

1. To make the garlic confit, place the garlic cloves and thyme into an oven-safe dish and cover with olive oil or chicken fat.
2. Cover and bake at 250°F (130°C) for one and a half hours, until cloves are soft and creamy.

Note:

Garlic confit may be stored in a sterilized, airtight container in the fridge for two weeks.

Prepare the Potatoes

1. Place the potatoes in a pot of salted water (do not peel) and bring to a boil. Lower the heat to a simmer and cook until the potatoes are fork-tender. Drain well.
2. Mash the potatoes with a potato masher and stir in the garlic cloves, garlic oil, and 2 sprigs of thyme from the confit. You may leave the garlic cloves whole or mash into the potatoes until creamy. Season to taste with salt and pepper.

Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.