



Fork Mashed Potatoes

INGREDIENTS:

2 Yukon Gold Potatoes
1 Bulb Of Garlic
1 Tablespoon Pepper
1 1/2 Teaspoons Kosher Salt
1/4 Cup Butter
2 Oz Heavy Cream

DIRECTIONS:

1. Cut the potatoes in half or until are about the same size.
2. Toss all potatoes in olive oil, salt and pepper. Add one clove of garlic and wrap in foil.
3. Place on grill over medium heat for about 20 min or until potatoes are tender.
4. Place the cooked potatoes in a pan. Add the butter and the heavy cream mash potatoes with a fork until everything is mixed well together. Adjust salt and serve.