

## Sage and Garlic Infused Whipped Potatoes

Brittany Allyn

Serves 4

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2 pounds Russet Potatoes  
(Peeled and cut into 3 inch chunks)  
¾ cup Milk ( I use 2%)  
6 Fresh Sage Leaves plus more for garnish  
2 Garlic Cloves lightly smashed  
4 TBSP Butter plus more for garnish  
Salt and Pepper to taste  
Vegetable Oil



Place potatoes in a kettle with enough water to cover and add a few pinches of salt to the water. Bring to a boil. Reduce heat to a low boil and cook for 10 - 12 minutes or until a toothpick goes through with just the slightest resistance.

Meanwhile put the milk in a small saucepan. Add the garlic and sage. Heat over the lowest heat on your stove – do not simmer or boil – just steep the garlic and sage in the milk while the potatoes are cooking.

Meanwhile prepare the garnish. Heat a ½ inch of vegetable oil in a small saucepan. Carefully add a few fresh sage leaves to the hot oil. Fry until they stop sizzling. Remove to a paper towel lined plate to cool.

When potatoes are done, drain and return them to the warm pot until any excess water is absorbed. Strain the milk discarding the garlic and the sage. Put the potatoes in a mixer and add a little of the milk. On low speed, start breaking up the potatoes. Add the butter and remaining milk and whip until smooth. Salt and Pepper to taste. Reheat in a microwave before serving if necessary and garnish with an extra pat of butter and the fried sage leaves.

When doubling the recipe, add the milk gradually to ensure the proper consistency.