

Olive Oil Mashed Potatoes

WITH BLACK PEPPER GARLIC INFUSED OLIVE OIL



Ingredients

- 4 large russet potatoes
- 1/2 cup Black Pepper Garlic Infused Olive Oil
- 1/2 cup milk (adjust for desired consistency)
- Salt to taste
- Chopped chives (optional, for garnish)
- Pictured with gravy (optional)



Directions

1. Peel and evenly dice the potatoes.
2. Place the potato chunks in a large pot, cover with water, and add a generous pinch of salt.
3. Bring to a boil, then simmer until tender (around 15-20 minutes).
4. Drain the potatoes and return them to the pot. Mash until mostly smooth but still slightly chunky.
5. Gradually incorporate the Black Pepper Garlic Infused Olive Oil, starting with about half. Mix thoroughly. Taste and add more if desired, being mindful not to overdo it.
6. Slowly pour in the milk while continuing to mash and mix, achieving your preferred creaminess.
7. Season with salt to taste. Optionally, sprinkle with chopped chives for extra flavor and color.
8. Serve the mashed potatoes while hot. Top with gravy of choice, or leave bare. They complement a wide range of dishes.

Notes
