

Garlic Mashed Potato Casserole

If you like, put the entire dish together and set aside in the refrigerator until 45 minutes before serving; then simply pop it into the oven.

2 pounds baking potatoes, peeled and cut into large chunks (I use red skin potatoes and leave the skins on).

¼ cup thinly sliced garlic

1 cup chicken broth

½ cup regular or light sour cream

2 Tablespoons butter

Salt and freshly ground pepper

¼ cup thinly sliced scallions

½ cup freshly grated parmesan cheese

1 Tablespoon olive oil, preferably extra virgin

Put the potatoes, garlic, broth, and 2 cups water into a large pot. Cover and bring to a boil over high heat. Reduce the heat to medium low and simmer for about 15 minutes, or until the potatoes are very tender.

Preheat the oven to 400⁰ F. Butter a 2-quart baking dish. Set aside ¾ cup of the potato water. Drain the potatoes and garlic. Return them to the pot and heat over medium heat, stirring for 1 to 2 minutes, until the potatoes are dry.

Mash the potatoes, adding a little of the reserved potato water if necessary. Add sour cream, butter, ½ teaspoon salt, ½ teaspoon pepper, and remaining potato water (if needed), beating until the potatoes are very soft and fluffy. Gently stir in 3 Tablespoons of the scallions.

Spoon the potatoes into the prepared dish. Sprinkle with the Parmesan and drizzle with the oil. Bake for about 30 minutes, or until the top is golden and puffed. Sprinkle with the remaining 1 Tablespoon of scallions and serve. Serves 4 to 6.