

# *Ribeye Steaks*

## *Garlic Mashed Potatoes*

### INGREDIENTS

- 2 pounds Idaho Gold Potatoes.....○
- 10 Cloves of Garlic Confit.....○
- 3 tablespoons Olive Oil from Garlic Confit.....○
- 2 tablespoons of Land of Lakes Butter.....○
- 1 cup Milk.....○
- 2 teaspoons Salt.....○
- 2 teaspoons Black Ground Pepper.....○

### PREPARATION

- Peel and quarter 2 pounds of Idaho Gold Potatoes. Place in pan and cover with water. Simmer over medium heat until Potatoes are tender. Approximately 15 minutes. Remove from heat and drain.
- Add in Cloves of Garlic, Olive Oil, Butter, and Milk. Mash Potatoes to desired texture. Salt and Pepper to taste.

**Serves 4.**