



Olive Oil Mashed Potatoes

Description



This easy version of mashed potatoes is a must-have for your Thanksgiving table or any time. It's dairy free and rich with lots of olive oil and garlic flavor. Any Medium Flavored Olive Oil is perfect in this dish

Ingredients:

- 2 lbs. Yukon Gold or your favorite for mashing, peeled (or not if you like them that way) and cut into 1-inch chunks
- 8 garlic cloves, peeled
- Salt

- ¼ C. The Olive Tap's Medium in Flavor EVOO (e.g., [Frantoio](#), [Nocellara](#), or [Picual](#)) or try a flavored olive oil such as [Smoky Bacon](#) or [Tuscan Herb Infused Olive Oil](#)
- Salt and fresh ground pepper to taste

Directions:

1. Bring water to a boil and add potatoes, garlic and 2 t. salt and continue to boil until potatoes are tender, about 15 minutes.
 2. Drain the potatoes and garlic, saving 1 C. of cooking liquid.
 3. Mash the potatoes and garlic together. Beat in the Olive Oil and then use the cooking liquid to thin to desired consistency.
 4. Add salt and pepper to taste. Serve and drizzle with a little more oil!
- Serves 4-6

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/olio-nuovo-mashed-potatoes/>

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