

Creamy Garlic Mashed Potatoes

Prep time
20 mins
Cook time
25 mins
Total time
45 mins

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Recipe type: Side Dish
Ingredients



- 1 pound of peeled and chopped potatoes
- ½ teaspoon salt
- 1 Tablespoon butter
- ¼ cup light sour cream
- ¼ teaspoon garlic powder

Instructions

1. In a large pot, bring the potatoes to a boil, and cook until tender.
2. Strain the potatoes, reserving one cup of the water used for boiling. Set aside water.
3. Add strained potatoes to a large bowl.
4. Add salt, butter, sour cream, and garlic powder to the bowl with the potatoes, and with a mixer, mix these ingredients until well combined.
5. Begin slowly adding the reserved potato water, add a bit and then mixing - until you reach desired consistency. I typically use the whole cup of water, but if you like a different consistency, use the amount of necessary water to reach desired consistency,
6. Serve warm.