

# Chipotle and Garlic Mashed Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
5	large	white potatoes - peeled and quartered
1/2	teaspoon	kosher salt
2		bay leaf
4	cloves	garlic - roasted, peeled and finely chopped
4	ounces	cream cheese - room temp
1/4	cup	butter - room temp
2	teaspoons	chipotle powder
1/4	teaspoon	salt
1/4	teaspoon	ground white pepper

Put the potatoes, kosher salt, and bay leaves in a large saucepan. Cover with water and bring to a boil over high heat. Reduce heat to medium, cover and cook the potatoes for 30 minutes or until tender. Drain water and discard bay leaves. Mash potatoes to desired consistency, Stir in the garlic, cream cheese, butter, chipotle, salt and pepper. Whisk or beat until smooth.