

# Corn Mashed Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	small Yukon gold potatoes
		salt
8	tablespoons	unsalted butter
1	small	yellow onion - roughly chopped
2	cloves	garlic - roughly chopped
2	cups	corn kernels
		black pepper
1 1/2	cups	heavy cream

Place the potatoes in a large pot, cover with cold water and season with salt. Bring to a boil, reduce heat to medium and simmer until tender, about 20 minutes. Drain well, then cool slightly. Return potatoes to the pot and using a masher, mash.

Melt butter in a medium, heavy skillet over medium heat. Add the onions and saute until translucent, about 5 minutes. Add the garlic and corn and saute about 5 minutes. Season with salt and pepper. Add the cream and cook over med-low heat for 3 minutes longer.

Add the sauteed corn to the mashed potatoes and stir to combine until liquid is fully absorbed. Season with salt and pepper.