

Red Chile Mashed Potatoes

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	head	garlic
2	teaspoons	olive oil
1	tablespoon	white wine
4		Yukon Gold Potatoes
1	tablespoon	butter
3/4	cup	milk
1/4	cup	sour cream
2	tablespoons	red chile powder
2	teaspoons	salt
		black pepper

Place the garlic on a square of foil and drizzle with olive oil and wine. Wrap the garlic tightly and roast in a 350 degree oven for 45 minutes, or until soft. Using the tip of a sharp knife, life out each clove.

Peel the potatoes and place in a pot of boiling, salted water. Cook 30 minutes, or until very tender but not falling apart. Drain.

Put the potatoes in a blender fitted with a whisk attachment. Break up the potatoes with a fork. With the mixer going, slowly add the butter, milk, sour cream, red chile and garlic. Add salt and pepper and continue beating for a couple of minutes. Garnish with a dusting of chile powder and chopped cilantro. Serve immediately.