

Garlic Mash Potatoes

Ingredients

- 3-4 Yukon Gold potatoes
- 4 cloves of Garlic
- 2 tbsp. of Plain yogurt
- 2 tbsp. of Butter
- A pinch of Salt
- Fresh chives chopped for garnish

Directions:

Peel and cut the potatoes in fours and put them in a large pot with water along with the garlic. Bring to a boil over high heat then reduce the heat and let it simmer until you can stick a fork in the potatoes and they are nice and tender.

Drain the potatoes and garlic and put them in a bowl. Add the butter, salt, and yogurt. You can use an electric hand mixer or a manual potato masher to mash everything together. Don't over mash; you still want to see a few small potato chunks. Garnish with the chives.