
KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

CHUNKY GARLIC WHIPPED POTATOES

- 2 ½ pounds yukon gold potatoes, cubed (skin on)
- 2 ½ ounces whole butter, cubed
- 1 ½ ounces sour cream
- 5 ounces garlic cloves, roasted and mashed
- 2 ½ ounces heavy cream
- 2 each lemons, juiced
- 2 tablespoons cracked black pepper
- 2 tablespoons kosher salt



Servings/Yield

8 servings

Method

1. Cover potatoes with water in a large pot, cook until soft. Remove from heat and drain.
2. In a small sauce pot, bring heavy cream and whole butter to a boil.
3. Stir mashed roasted garlic into hot cream.
4. In a mixer, mix together potatoes, heavy cream, butter and sour cream until potatoes begin to break up slightly. Do not over mix. (potatoes are better when they are slightly chunky)
5. Season with lemon juice, cracked black pepper and kosher salt.

Notes

This is a great side dish for any meats.
Try this recipe with boursin cheese for a more robust garlic flavor.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Preheat oven to 350 degrees.
2. Remove plastic lid.
3. Cover with aluminum foil.
4. Bake for 25-28 minutes or until warm in the center.

5. If your oven is full of a lot of different products cooking times may vary.
6. Once potatoes are hot, transfer from baking container to serving bowl of your choice.
7. Suggested garnish, julienne scallions (not included).

