

Purée de Pommes de Terre à L'ail

[Garlic Mashed Potatoes]

Two whole heads of garlic will seem like a horrifying amount if you have not made this type of recipe before. But if less is used, you will regret it, for the long cooking of the garlic removes all of its harsh strength, leaving just a pleasant flavor. Garlic mashed potatoes go with roast lamb, pork, goose, or sausages. Although both garlic sauce and potatoes may be cooked in advance, they should be combined only at the last minute; the completed purée loses its nice consistency if it sits too long over heat, or if it is cooked and then reheated.

For 6 to 8 people

2 heads of garlic, about 30 cloves

Separate the garlic cloves. Drop into boiling water, and boil 2 minutes. Drain. Peel

A 3- to 4-cup, heavy bottomed saucepan with cover

4 Tablespoons butter

Cook the garlic slowly with the butter in the covered saucepan for about 20 minutes or until very tender but not browned.

2 Tablespoons flour

1 cup boiling milk

¼ teaspoon salt

Pinch of pepper

A sieve and wooden spoon, or an electric blender

Blend in the flour and stir over low heat until it froths with the butter for 2 minutes without browning. Off heat, beat in the boiling milk and seasonings. Boil, stirring, for 1 minute. Rub the sauce through a sieve or purée it in the electric blender. Simmer for 2 minutes or more.

(*) May be done ahead of time. Dot top of sauce with bits of butter to keep a skin from forming. Reheat when needed.

2½ pounds Russet potatoes

A potato ricer

A 2½ quart enameled saucepan

A wooden spatula or spoon

4 Tablespoons softened butter

Salt and white pepper

Peel and quarter the potatoes. Drop in boiling salted water to cover, and boil until tender. Drain immediately and put through a potato ricer. Place the hot purée in the saucepan and beat with the spatula and beat with the spatula or spoon for several minutes over moderate heat to evaporate moisture. As soon as the purée begins to form a film in the bottom of the pan, remove

from heat and beat in the butter a tablespoon at a time. Beat in salt and pepper to taste.
(*) If not used immediately, set aside uncovered. To reheat, cover and set over boiling water, beating frequently.

3 to 4 Tablespoons whipping cream

4 Tablespoons minced parsley

A hot, lightly buttered vegetable dish

Shortly before serving, beat the hot garlic sauce vigorously into the hot potatoes. Beat in the cream by spoonfuls but do not thin out the purée too much. Beat in the parsley. Correct seasoning. Turn into hot vegetable dish.

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