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SLOMIXX® Garlic Mashed Potatoes



Ingredients

- 4 pounds russet potatoes, peeled and cubed
- 1/2 cup butter
- 1 cup heavy cream
- 2 tbsp SLOMIXX®
- 3 cloves garlic, minced
- Chopped chives for garnish (optional)



Directions

1. Boil the potatoes in salted water until tender, about 15-20 minutes. Drain well.
2. In a small pan, melt butter over medium heat and sauté the garlic until fragrant, about 2 minutes.
3. In a large bowl, mash the potatoes until smooth. Add the melted butter, cream, and 2 tablespoons of SLOMIXX® seasoning. Mash until everything is combined and the potatoes are creamy.
4. Add Herbs and Aromatics: Rub the minced garlic, rosemary, and thyme under the skin of the turkey and inside the cavity. Place the halved lemon and quartered onion inside the cavity for added flavor.
5. Taste and adjust seasoning with SLOMIXX® if desired.
6. Garnish with chopped chives for a festive touch and serve alongside your favorite Christmas dishes.

