

Alpine Style Garlic Mashed Potatoes



1 tablespoon butter
4 pounds russet potatoes, peeled, cut into 1-inch pieces
1 cup whole milk
1/2 cup (1 stick) butter, melted
1 1/2 cups grated Saxon Pastures Cheddar Style
1 cup freshly grated Saxon Saxony Alpine Style
Salt and freshly ground black pepper
2 tablespoons plain dry bread crumbs
1 cloved of minced Garlic

1. Preheat the oven to 400 degrees F. Coat a 13 by 9 by 2-inch baking dish with 1 tablespoon of butter and set aside.
2. Cook the potatoes in a large pot of boiling salted water until they are very tender, about 15 minutes.
3. Drain; return the potatoes to the same pot and mash well. Mix in the milk and melted butter. Mix in the Pastures Cheddar and 3/4 cup of the Saxony Alpine Cheese. Add the minced Garlic. Season, to taste, with salt and pepper.
4. Transfer the potatoes to the prepared baking dish. Stir the bread crumbs and remaining 1/4 cup of Saxony Alpine Cheese in a small bowl to blend. Sprinkle the bread crumb mixture over the mashed potatoes.
5. Recipe can be prepared up to this point 6 hours ahead of time; cover and chill.
6. Bake, uncovered, until the topping is golden brown, about 20 minutes.



855 Hickory Street, Cleveland, WI 53015

www.saxoncreamery.com

Like us on Facebook: <http://www.facebook.com/saxoncreamery>