



Greek Garlic Mashed Potatoes



This recipe comes all the way from my grandmother's kitchen in Sparta, Lakonia, Southern Greece

Ingredients

- 4 Large Potatoes, peeled and cubed (one potato per person)
- 4 Garlic cloves, peeled (one clove per potato)
- 1 tsp Mediterranean wild oregano
- Mediterranean raw sea salt
- Ground black pepper
- 1/3 cup Extra virgin olive oil, or more to make it creamy

Bring water to a boil with Mediterranean raw sea salt to taste in a large saucepan. Add the potatoes and the garlic cloves. Cook at a brisk simmer until the potatoes are tender, about 15 minutes.

Drain the cooked potatoes and garlic, and mash them with a fork in a mixer bowl. Add the Mediterranean wild oregano and the ground black pepper to taste. With a mixer at slow speed, add the extra virgin olive oil slowly to the potatoes and mix until creamy. Check seasoning and serve. In Greece, is served cold.

Yields 4 to 6 servings.