



Mashed Potatoes with Garlic Scapes- Vermont “Champ”

Serves 4

INGREDIENTS

- 2 pounds potatoes, peeled and quartered
- 1 cup milk
- 1/2 cup garlic scapes, thinly sliced
- 1/2 tsp salt, or to taste
- 1 Tbsp olive oil
- Pinch of Pepper, or to taste

DIRECTIONS

1. Place potatoes into large pot, and fill with enough water to cover. Bring to a boil, and cook until tender.
2. Drain well. Return to a very low heat and allow for the potatoes to dry out for a few minutes. Remaining water will evaporate during this process. Remove from heat.
3. Meanwhile, heat the milk and garlic scapes on low in a saucepan, until warm (skin will form on milk) remove from heat.
4. Add salt, pepper and olive oil to potatoes and mash until smooth. Briskly stir in the milk and garlic scapes until evenly mixed. Serve piping hot.



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