



PUEBLO CHILE GARLIC MASHERS

by Hobbs and Meyer Farms

Ingredients

Makes 3-4 servings

- 5 large San Luis Valley Yukon Gold potatoes
- 5 or more red and green Pueblo Chiles
- 3 or more cloves Pueblo Early garlic
- 1 cup Larga Vista Ranch raw milk
- 2 tbsp of Sawatch butter
- Salt and pepper to taste

Directions

Peel garlic and remove stems and seeds from roasted, frozen, peeled chilés. Chop garlic and chilé peppers together and let stand for 10 minutes. Heat olive oil in skillet at medium heat. Add garlic-chilé mixture to skillet turning heat to low. Sauté for several minutes, taking care not to brown or burn garlic. Set aside chilés and garlic and boil potatoes with skins on until soft. Strain potatoes and transfer to mixing bowl. Add milk and butter, chilé-garlic, and hand mash to desired texture. If food processor or blender is used, be careful not to over-process. Add salt and pepper to taste.

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