

## **MASHED POTATOES WITH GARLIC SCAPES**

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2 1/2 lbs, russet potatoes, peeled and cut into 1" pieces

1/2 stick butter

2 TBSP. Olive oil

1/4 cup finely chopped scapes

1/4 cup hot milk (or more)

Cook potatoes until very tender. Drain and return to pot.

Over medium high heat, melt butter with olive oil in a small skillet. Add scapes and sauté about 5 minutes. Add to potatoes and mash. Gradually add milk while stirring.

Season to taste with salt and pepper.