

# Chive Garlic Mash Potatoes Recipe

STUDIO MCGEE

## Ingredients

TIME: 25 MINUTES | SERVES: 10-12

5 POUNDS YUKON GOLD

POTATOES

4 GARLIC CLOVES

32 OUNCES CHICKEN STOCK

32 OUNCES WATER

2 ½ TABLESPOONS KOSHER SALT,  
DIVIDED

4 TABLESPOONS UNSALTED

BUTTER

1 ¼ CUP WHOLE MILK

½ CUP MINCED CHIVES, PLUS  
MORE FOR SERVING

½ TABLESPOON LEMON ZEST,  
ABOUT HALF OF 1 LEMON

## Method

01

Peel the potatoes and cube into 1-inch pieces, then peel the garlic cloves.

02

Add the potatoes, garlic, chicken stock, water, and 2 tablespoons salt to a large pot and bring to a boil over high heat. Boil until the potatoes are very tender, about 12-15 minutes.

03

Drain the potatoes and garlic. Slice the butter into tablespoon-sized pieces, then add the butter, whole milk, and remaining ½ tablespoon salt to the potatoes.

04

Mash until completely smooth, then add the chives and lemon zest and stir to combine. Serve with additional chives and butter.