

## **Garlic Smashed Potatoes**

### **Burt Kemp**

2-heads garlic, top sliced off  
4-tbls olive oil  
5-lbs Yukon gold potatoes, quartered  
2-tbls salt  
2-tbls black pepper  
2-tsp of Burt's Bayou Blends Cajun Complete Seafood Boil  
2-cups milk, warm  
1-stick butter, softened  
Salt and black pepper, to taste  
Burt's Bayou Blends Cajun Seasoning



*Burt Kemp - Chef*

Preheat oven to 400, place the cut garlic bulbs on a piece of aluminum foil and drizzle with olive oil. Close the packet and bake in the oven for 40 minutes until softened.

Put the cubed potatoes in a large stockpot, cover with cold water, and add salt, black pepper, and we add Burt's Cajun Complete Seafood Boil, 2 tsp. Bring to a boil, then simmer until the potatoes are fork tender, about 20 to 30 minutes. Drain well in a colander. Put potatoes in a mixing bowl and smash potatoes with a potato masher.

Whip in the warm milk and softened butter until incorporated and the potatoes are fluffy. Squeeze the roasted garlic cloves out of the skins. Add the garlic pulp to the potatoes. Beat again, season with salt, pepper, and Burt's Cajun Seasoning

Makes: 6 lbs

Serves: 16-20 people (approx. ½ cup each)