

GARLIC MASHED POTATO SERVED WITH PORK AND SAGE BUTTER SAUCE



Serving: 4

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 4 large potatoes

- 3 large cloves garlic
- Salt and pepper to taste
- ½ teaspoon baking powder
- ½ cup buttermilk
- 3 tablespoon butter
- 5 sage leaves
- 1 tablespoon fresh lemon juice

INSTRUCTIONS

Boil potatoes with skin and garlic cloves in lightly salted water. Drain and set aside to cool for few minutes, remove garlic. Peel and mash potatoes, returning to stove on medium heat.

Add salt and pepper for taste, baking powder, buttermilk, 1 tablespoon butter, and mash together until smooth.

In a pan, add remaining butter and sage, cook for about 2 minutes on medium heat. Remove sage leaves and set aside. Add lemon juice and mix through, serve mashed potatoes with grilled pork and pour sage butter. Garnish with fried sage leaves.