



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Sage**

### Sage Garlic Mashed Potatoes

**Ingredients:**

3 lbs red potatoes, skin on and cut into cubes  
1 head garlic, peeled and roughly chopped  
1 small bunch fresh sage leaves, about 8-10 sprigs  
½ cup milk  
1 cup butter, separated  
Salt and white pepper to taste

**Directions:**

Place the cubed potatoes in a pot of cold lightly salted water. Cook over medium high heat for about 20 minutes or so until the potatoes are tender.

While the potatoes are cooking, place a couple spoonfuls of butter, chopped garlic, and sage leaves in a small pot over medium heat until the mixture bubbles up around the edges. Continue to cook, picking the pan up off the heat slightly and swirling the butter around gently every few seconds so the butter doesn't burn. The garlic will turn a golden brown and the sage will crisp up. With a cooking utensil break up the sage leaves. They'll be crispy enough to break apart easily. Add in the remaining butter to melt. Remove from heat.

Once the potatoes are cooked, drain the water. Transfer the potatoes to a mixing bowl. Pour in the garlic butter mixture, mashing them together to incorporate. Stir in the milk. The potatoes will appear to be somewhat on the runny side at first but will set quickly. Season with a little white pepper and more salt if needed.

\*If you decide to use russet potatoes instead of red potatoes, adjust the amount of milk.