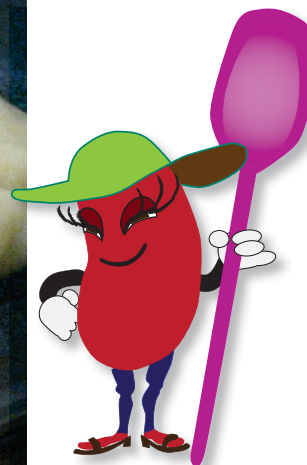


Beans, Rice And Everything Nice

Skordalia



original recipe by beansriceeverythingnice.weebly.com

Ingredients

1 to 1-1/2 pounds russet potatoes
(about 3 or 4 medium-sized
potatoes), peeled and chopped

4 - 8 cloves garlic, peeled

2 Tablespoons red wine vinegar
or lemon juice

1-1/2 to 2 cups potato cooking water

1/4 teaspoon salt (optional)

freshly cracked black pepper
to taste

1. Scrub, peel and chop the potatoes. Put them in a pot along with 4 whole cloves of garlic and enough water to just cover the potatoes. Bring to a boil over medium-high heat. Reduce heat to medium, and simmer for 15 - 20 minutes, until the potatoes are very tender.
2. When the potatoes are cooked, drain the cooking water into a 2 cup measuring cup. Place the pot with the potatoes back on the stove.
3. Using a mortar and pestle, a rock and a cutting board, or a blender mash 1 - 4 cloves of garlic (I used 2) with a bit of the cooking water, until it forms a thin paste.
4. Mash the potatoes right in the pot. Add some potato water and mash again. Once the potatoes have loosened up a bit, add the garlic paste, red wine vinegar, cracked black pepper and salt (if using). Mash some more to combine. Continue repeating those two steps, adding cooking water and mashing, until you have reached the desired consistency — mashed potatoes, a spread, a dip or a sauce.