BANGIN SPICES

RECIPE #014

BOLD. FUN. BIG FLAVOR.

GARLIC FREAK

GARLIC MASHED POTATOES

CREAMY. BUTTERY. GARLICKY. TOTAL VIBE!



40 MINUTES TOTAL

EASY TO MAKE

SERVES 6

TAKE ONE! | Add some BANGIN' to your table.

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GARLIC MASHED POTATOES

INGREDIENTS

- 2 lbs russet potatoes, peeled and cut into 1-inch chunks
- 4 tbsp (1/2 stick) unsalted butter
- 1/3 cup sour cream
- 1/4 cup whole milk (more as needed)
- 2–3 tsp **BANGIN' Garlic Freak Spice Seasoning**
- 1 tsp garlic powder (optional)
- Salt and black pepper to taste
- Chopped chives or parsley for garnish (optional)

MADE WITH GARLIC FREAK SPICE SEASONING



TIP: For ultra creamy potatoes, use warm milk and soft butter. Don't overmix!

INSTRUCTIONS

1. Place potatoes in a large pot and cover with cold water. Add a pinch of salt. Bring to a boil over high heat.
2. Reduce heat to medium and simmer for 15–20 minutes, or until potatoes are fork-tender.
3. Drain potatoes well and return them to the hot pot. Let sit for 1–2 minutes to steam off excess moisture.
4. Add butter and mash until melted and the potatoes are smooth.
5. Add sour cream, milk, and **BANGIN' Garlic Freak Spice Seasoning**. Mix until creamy and well combined.
6. Taste and season with salt, pepper, and garlic powder (if using). Add more milk for a creamier texture if desired.
7. Spoon into a serving bowl and garnish with chopped chives or parsley. Serve warm and enjoy!

TOTAL VIBE.