

# **FENNEL-POTATO MASH**

By: the shortlists

4 large starchy potatoes, peeled and quartered  
1/2 large fennel bulb, quartered  
1 small onion, quartered  
1 clove garlic, smashed  
3 + cups milk  
1/3 cup Gruyere cheese, grated (optional)

In a large pot, heat some olive oil over medium flame and place all the ingredients in except for the milk. Stir often, trying not to let the vegetables brown, for about 4 minutes. Add enough milk to cover the vegetables and set to a low boil. Leaving the cover just a bit off, boil until all the vegetables are very, very tender, about 30 or 40 minutes, stirring occasionally to prevent the milk from sticking to the bottom.

Drain the vegetables and reserve the cooking milk. Put the vegetables back in the pot over medium heat and add a little bit of the cooking milk. Using a potato masher, hand-held blender or food processor, mix together, adding the cooking liquid until it's really creamy and smooth. Don't be afraid to add more milk than you think. Add some Gruyere or other cheese, if desired. Salt and pepper to taste. This can be made a day ahead and reheated before serving.