BAKED MASHED RUSSET POTATOES AND YAMS

6-8 large unpeeled garlic cloves- depended on your love of garlic
4 tablespoons olive oil

2 ½ lbs russet potatoes, peeled and sliced into 2 inch pieces
2 ½ lbs yams, peeled and sliced into 2 inch pieces

½ cup milk
4 tablespoons (1/2 stick) butter or more to taste
½ cup sour cream
¼ cup grated Parmesan cheese or more to taste + 3 tablespoons
  additional for topping
Salt and pepper to taste

1. Preheat oven to 350. Place garlic in small ovenproof dish. Drizzle 3 tablespoons olive oil over it. Bake until garlic is very soft, about 25 minutes. Cool; peel garlic, reserve oil in cup.

2. Boil potatoes in large pot until tender when speared with a fork, about 25 minutes. Drain, RESERVING 1 CUP OF COOKING LIQUID.

3. Place potatoes in large bowl of a stand mixer and mash by hand until coarse. Add milk, 2 tablespoons butter, sour cream, roasted garlic, and 2 tablespoons of garlic olive oil. Continue to mash first by hand to incorporate ingredients, and then use mixer. Add ¼ cup Parmesan and then enough reserved cooking liquid and/or milk to thin to desired consistency. Add salt and pepper to taste, and then add butter or more olive oil, cheese and sour cream if, and as, you wish. Do not be too enthusiastic. Ingredients will mellow over night, and you can correct and add seasoning in the morning.

4. Transfer potatoes to a covered storage bowl and store in refrigerator overnight. In the morning taste and correct seasoning.

5. Heat oven to 350. Butter a baking dish and spoon in potatoes. Drizzle with 1 tablespoon unflavored olive oil and sprinkle with 3 tablespoons parmesan cheese. Bake uncovered until heated through and golden on top, about 45 minutes. Serve.