



Make Ahead Mashed Potatoes

(12 Servings)

I love this recipe and couldn't believe that they would taste fresh even after they have been in the fridge for 3 days! DO NOT USE MILK, CREAM OR HALF & HALF.

Ingredients:

10 large potatoes, peeled and quartered

1 cup sour cream

1 pkg. softened cream cheese

6 tablespoons butter

Optional - Chives, and 2 tablespoons chopped onion, 1 tablespoon minced garlic

Directions:

Place potatoes in large pot and cover with cold water and bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until potatoes are tender. Drain and place back on stove and let the potatoes dry for a few minutes. DO NOT BURN. Add sour cream, cream cheese, 4 tablespoons butter, onion and salt to taste. Stir until smooth and the cream cheese and butter are melted. Refrigerate for 1 1/2 hour before serving. Bake at 350 degrees for 40 minutes in a 13" x 9" x 2" covered baking dish. Top with butter. Uncover and bake for 20 more minutes. I have sometimes added parmesan cheese and grated cheddar cheese. These potatoes are total comfort food!