

Refrigerator Potatoes

5 lbs. Potatoes (about 9 large)
2 – 3 ounce packages cream cheese
1 cup dairy sour cream
2 teaspoons onion salt
1 teaspoon salt
2 Tablespoons butter or margarine
1/4 teaspoon pepper

Cook peeled potatoes in boiling salted water. Drain.

Mash until smooth.

Add remaining ingredients and beat until light and fluffy.

Cool. Cover and place in refrigerator.

Use within 2 weeks.

To use: Place desired amount in greased casserole,
dot with butter and bake in moderate oven, 350 degrees,
until heated through, about 30 minutes. Makes 8 cups.

Note: I find that cutting the potatoes in 1 inch cubes cooks them
more evenly.