

REFRIGERATED MASHED POTATOES

(recipe from Linda W.)

5 lbs. potatoes
8 oz. cream cheese
1 cup sour cream
1 1/2 tsp. onion salt
1 tsp. salt
1/4 tsp. pepper
2 Tbs. butter

Boil the potatoes in salted water. Mash until smooth, using reserved potato water for liquid. Add remaining ingredients while potatoes are hot and beat until light and fluffy. Cool, cover and refrigerate.

When ready to serve, place potatoes in a buttered casserole dish. Dot the top with additional pats of butter. Bake in a 350 degree oven until heated through.

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