Make Ahead Mashed Potatoes

8 large potatoes, I like Russetts
8 ounces sour cream, at room temperature
8 ounces cream cheese, at room temp- low fat or regular (I used regular)
1/2 cup milk, warmed
6 tablespoons butter, softened
1-2 teaspoon salt

Place potatoes in large pot, cover with water, and bring to a boil.
Reduce heat, cover, and cook for 45-50 minutes or until potatoes are tender and skins split.
Drain potatoes, peel and place in large bowl. Mash with sour cream, cream cheese, warmed milk, salt, and butter, stirring until butter and cream cheese have melted.
Spread potatoes into greased 13 x 9 baking dish.
Dot top of casserole with butter if desired.
Cover with foil and refrigerate until ready to use.
Let refrigerated potatoes sit at room temperature for 30 minutes before baking.
Bake covered dish at 350 degrees for 40-50 minutes.

Tips:
-If you like mix-ins with your potatoes, add some crushed garlic, bacon, cheese, and or chives before baking.
-You may prepare these up to 5 days before serving.