

Apr. 26, 2017 - Refrigerator Mashed Potatoes

INGREDIENTS

5 lb. Peeled potatoes

2 Tbsp. Butter

2 tsp. Onion salt

1/4 tsp. Pepper

6 oz. Cream cheese

1 c. sour cream

1 tsp. Salt.

DIRECTIONS

1. Cook potatoes in salted water until tender. Drain. Add all other ingredients. Beat until fluffy. May be eaten immediately or cooled, covered and refrigerated. Will keep for up to two weeks.

2. To use, place in a greased casserole dish. Dot with butter and bake at 350° for 30 minutes, or heat in the microwave. Top with grated Cheddar cheese the last 5 minutes if you like.