

**RECIPES FOR FORUM FRIENDS-**  
**TOMBALL**

**October 4, 2011**

***Make Ahead Mashed Potatoes***

5 Extra Large Potatoes weighing approximately 5 pounds, peeled and cut into large pieces  
6 oz. cream cheese, softened  
1 cup sour cream  
½ cup milk  
4 tablespoons butter, softened  
4 tablespoons butter, cut into small slices\*  
2 teaspoons onion salt  
¼ teaspoon ground black pepper

Preheat oven to 350 degrees.

Place potatoes in large pot of lightly salted water. Bring to a boil and cook until tender, about 15 minutes. Drain and mash (I used an electric mixer) in a large bowl.

Add the cream cheese, sour cream, milk, 4 tablespoons butter, onion salt and pepper to the mashed potatoes and blend well. Transfer to a greased 9x13 inch casserole dish. \*Dot with the remaining 4 tablespoons butter.

\*Cover and bake for 30-40 minutes in preheated oven.

**\*Note: You may prepare as directed the day before, but do not dot the remaining 4 tablespoons butter on top of the potatoes and do not bake. Instead, cover and refrigerate overnight. Then add the butter, cover and bake just before serving**

