

### **Refrigerator Mashed Potatoes (Bonnie Tripp)**

8 lb. Potatoes (best is Idaho Russet)  
6 oz. Cream Cheese  
1 Cup Sour Cream  
1 Tsp. Onion Salt  
1 Tsp. Salt  
1/4 Tsp. Pepper  
2 Tbsp Butter

#### **Prepare in Adv.:**

- ☐ Cook peeled potatoes in boiling salt water until tender.
- ☐ Drain potatoes and Mash to break up.
- ☐ Add butter, cream cheese & sour cream. Stir in seasonings (onion salt, salt, pepper).
- ☐ Continue to mash until light and fluffy with no lumps.
- ☐ Cool. Cover and place in refrigerator. May be used anytime within to weeks.

#### **To Use:**

- ☐ Place desired amount in greased casserole. Dot with butter.
- ☐ Bake in moderate oven at 350 F until heated. About 30 minutes.

**Yield:** Serves 12

**Comments:** 1) If you use full amount, heat in a 2 quart casserole and dot with 2 tablespoons butter.

2) Very good with shredded Cheddar Cheese.