



Grandmother's Refrigerator Mashed Potatoes

Ingredients:

5 lbs. potatoes
6 oz. cream cheese
1 c. sour cream
2 tsp. onion salt
1 tsp. salt
¼ tsp. pepper
2 tbsp. butter (plus additional for dotting on top)

Directions:

Cook peeled potatoes in boiling, salted water until tender. Drain. Mash potatoes until smooth (no lumps). Add remaining ingredients and beat with a hand mixer until light and fluffy. Cool.

At this point, you can either refrigerate them in the bowl they were mixed in or put them into their cooking dish(es). I alternate between using two 8x8 pans or one 9x13 pan. If you are putting them into the cooking dish, make sure to grease the dish with either butter or spray before spreading the potatoes evenly into it. Cover tightly and refrigerate for up to one week.

Before cooking, let the potatoes warm up a bit to almost room temperature. Dot the top with additional pats of butter. Bake at 350° until heated through, approximately 30 minutes.