

PW's Creamy Mashed Potatoes

5 pounds russet potatoes, washed and peeled

12 tablespoons butter, softened

8 oz. Package cream cheese, cubed

½ cup half-and-half

½ teaspoon seasoned salt

1 teaspoon salt

½ teaspoon pepper

Preheat oven to 350 degrees F. Bring a large pot of water to a slow boil over medium-high heat. Chop the potatoes in fourths. Add the potatoes to the pot. Increase the heat and bring to a full boil. Cook for 20-30 minutes. The potatoes are ready when they pass the fork check. The fork should easily slide into the potatoes with no resistance. Drain the potatoes in a large colander.

Return the potatoes to the pot and turn the heat on low. With a potato masher, mash the potatoes over low heat to allow much of the steam to escape. Continue mashing until all lumps are gone, about 2 minutes. Turn off the heat.

Add the butter, cream cheese and half-and-half and stir together until melted. Then add the seasoned salt, salt and pepper. Stir together until well combined. Taste and adjust your seasonings as needed.

Spread the potatoes into a 2-quart baking dish, evenly. Cover potatoes with foil and bake 25-30 minutes, until warmed through. You may garnish with chives, if wanting color.

Yields 10, 1 cup servings.

Each serving is approximately 390 calories

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