

Mashed Potatoes

Thom Hackett

Serving: 8-10



I love mashed potatoes.

Ingredients

12 medium boiling potatoes, peeled and cut into large pieces (4 pounds)
1 cup milk
½ package (8-ounce size) cream cheese, cut into cubes and softened
1 cup butter, softened
1/2 teaspoon salt
1/8 teaspoon pepper

Cooking Method

1. Heat 1 inch water (salted) to boiling in Dutch oven. Add potatoes. Cover and heat to boiling; reduce heat. Cook 30 to 35 minutes or until tender; drain. Shake pan with potatoes over low heat to dry.
2. Mash potatoes in large bowl until no lumps remain. Beat in milk in small amounts, beating after each addition (amount of milk needed to make potatoes smooth and fluffy depends on kind of potatoes used). Add cream cheese, butter, salt and pepper. Beat vigorously until potatoes are light and fluffy.