

# SALLY'S DAY-BEFORE MASHED POTATOES

*The best comfort food!*

## INGREDIENTS

5 lb potatoes  
8oz cream cheese  
1 cup of room  
temperature butter (2  
sticks)  
1 cup half & half  
2 teaspoons salt  
1 teaspoon onion salt  
1/2 teaspoon black  
pepper

## INSTRUCTIONS

1. Bring a large pot of water to a boil, and add in peeled potatoes. Boil for 15-20 minutes, or until the potatoes can be easily pierced with a knife.
2. Drain the water from the potatoes and place them into a large bowl. Mash the potatoes with a potato masher, adding in cream cheese, butter, half & half, salt, onion salt and pepper. Don't over-beat the potatoes, or they will become gluey.
3. Take the mashed potato mixture and spread into an 8" x 10" glass baking dish. Allow this to come to room temperature before covering and refrigerating.
4. When you're ready to serve your potatoes, remove the dish from the refrigerator, ensuring it is covered with foil to avoid burning the top, and bake at 350 for 45 minutes. Serve with gravy and enjoy!

\*If you want to serve immediately and don't need to refrigerate and save for the next day, you can skip steps 3-4

*Submitted by Sophia Scheer*

