



## Make-Ahead Mashed Potatoes



### Ingredients:

- 9 medium potatoes (3 lbs)
- 3/4 cup milk
- 1/2 cup whipping (heavy) cream
- 1/2 butter or margarine
- 1 teaspoon salt
- 1/8 teaspoon pepper

### Directions:

1. Scrub potatoes. Leave skins on, if desired, or peel thinly and remove eyes. Cut into large pieces. Heat 1 inch water (salted, if desired) to boiling in 3-quart saucepan; add potato pieces. Cover and heat to boiling; reduce heat. Cook covered 20-25 minutes or until tender; drain. Shake pan gently over low heat to dry potatoes.
2. Heat milk, whipping cream, butter, salt and pepper in 1-quart saucepan over medium-low heat, stirring occasionally, until butter is melted. Measure out 1/4 cup of the milk mixture; cover and refrigerate.
3. Add remaining milk mixture in small amounts to potatoes in medium bowl, mashing with potato masher or electric mixer after each addition (*use a hand held potato masher for the fluffiest mashed potatoes. If using an electric mixer, do not mix too long; overmixing releases more starch from the potatoes and they become gummy*) (*Amount of milk needed to make potatoes smooth and fluffy depends on kind of potatoes used.*) Beat vigorously until potatoes are light and fluffy.

4. Spray 2-quart casserole with cooking spray. Spoon potatoes into casserole. **Bake immediately, or cover and refrigerate up to 24 hours.**
5. Heat oven to 350 degrees F. Pour reserved milk mixture over potatoes. Bake uncovered 40-45 minutes or until potatoes are hot. Just before serving, stir potatoes.

\*Add a little extra flavor by sprinkling 1 cup crushed herb-seasoned croutons or shredded Parmesan cheese over masked potatoes.

ENJOY,  
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