



Mashed Potatoes with Fixins



1-5 lb. bag medium russet potatoes
1 to 2 cubes butter or margarine
1-8 oz. package cream cheese
salt and pepper to taste

Fixins:

bacon, cooked and crumbled
cooked ham, cubed
cheddar cheese, shredded
green onions, diced
sour cream
ranch dressing

Fill large saucepan 2/3 full with water. Peel and cube potatoes. Add to saucepan. Cook on high until water comes to a complete boil. Turn heat to medium and cook 20-25 minutes, until potatoes are fork tender. Drain potatoes. Return drained potatoes to empty warm saucepan. Add butter or margarine and cream cheese. Mash with hand masher* until creamy and smooth. Salt and pepper to taste. Top with your choice of fixins.

If making potatoes ahead of time, spoon into buttered 9 x 13 pan and refrigerate. When ready to serve, bake at 350 for 1 hour. Top with your choice of fixins.

*Tip: A hand masher will ensure your mashed potatoes don't get "gummy" like they will if you use an electric mixer.