



Mashed Red Potatoes



3 lbs. (8-10 medium) red potatoes

1 cube butter or margarine

1-8 oz. package cream cheese

salt and pepper to taste

Fill large saucepan 2/3 full with water. Wash and cut potatoes into half-inch cubes. Add to saucepan. Cook on high until water comes to a complete boil. Turn heat to medium and cook 15-20 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.

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

Great served with Boneless Fried Chicken and Homestyle Gravy