
Creamy Mashed Potatoes

6 portions

5 pounds Russet potatoes
(peeled and diced)
1/2 cup Butter (divided)
4 oz Cream cheese
1/2 cup Half and Half
1/2 cup Milk
1/2 teaspoon Seasoning salt
1/2 teaspoon Pepper

1 Add peeled and diced potatoes to a pot and cover with water. Bring to a boil, reduce heat, and allow to simmer for 20-25 minutes until potatoes are tender. Drain your potatoes and then return them to the pot.

2 Return pot with potatoes to the stove on low heat. Add 5 tbsp of butter and cream cheese to the pot and start mashing.

3 Once creamy slowly add half and half and milk. Add just a little at a time until you get the consistency that you want.

4 Keep mashing then add seasoning salt and pepper. Stir and place in a casserole dish.

5 Add remaining 3 tbsp of butter to the top and bake at 350 degrees for 10-15 minutes or until butter is melted and potatoes are warm.