

## MAKE-AHEAD MASHED POTATOES

### INGREDIENTS

- 3 lbs. potatoes (about 4 large)
  - ½ tsp. salt
  - 2 tbsp. butter or margarine
  - 2 (3-oz.) packages cream cheese, softened
  - ⅔ cup sour cream
  - ¼ cup milk
  - ¾ tsp. salt
  - 1 tbsp. butter or margarine, melted
  - ½ tsp. paprika
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### PREPARATION

**Potatoes:** Place potatoes in a saucepan; add water to cover and ½ teaspoon salt. Bring to a boil; cover, reduce heat to medium and simmer for 25 minutes or until potatoes are tender. Drain. Peel potatoes; place in a large mixing bowl and mash with a potato masher. Add 2 tablespoons butter, cream cheese, sour cream, milk and ¾ teaspoon salt. Mix until blended.

**Bake:** Spoon mixture into a lightly greased 12x8x2-inch baking dish. Brush top of mixture with melted butter; sprinkle with paprika. Bake immediately or cover and refrigerate. If refrigerated, let stand at room temperature for 30 minutes before baking. Bake uncovered at 350°F for 30 minutes or until hot.

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