

## **Make Ahead Mashed Potatoes**

From Cousin Cathy

Perfect for any gathering where you want the mashed potatoes without the last minute mashed potato hassle

Serves 12

15 medium (5 pounds) potatoes, peeled and quartered  
Milk and or water for mashing the potatoes  
6 ounces cream cheese, room temperature  
1 cup sour cream  
2 teaspoons onion powder  
1 tsp salt  
1/2 teaspoon pepper  
2 egg whites, slightly beaten  
1 tablespoon butter or margarine

In a large pot of boiling water cook potatoes until tender, remove from heat and drain.

Mash potatoes, moistening with your choice of milk, water, reserved potato boiling water, butter etc, until there are no lumps.

Blend in cream cheese, sour cream, onion powder, salt, pepper, and egg whites--just until smooth.

Spray a large casserole dish with vegetable-oil cooking spray. Place the potato mixture into the casserole dish. Dot with butter or margarine. Cool slightly, cover, and refrigerate.

To serve put this in a slow 250-300 degree oven for about 90 minutes before serving or use your own gentle method.

Note: This dish has an insane amount of thermal mass. Once chilled it takes a long slow oven to bring it back to serving temperature. Once at serving temperature it'll keep a heavy plate warm.