

Mashed/Baked Potatoes

Ingredients

- 2 1/2 pounds potatoes, peeled and cubed
- 16 ounces sour cream* (See note)
- 1/4 cup butter
- 1 -2 cup shredded Colby Cheese or 1-2 cup Cheddar Cheese (optional)
- Salt, to taste
- Pepper, to taste

Editor's Notes:

The amount of sour cream may vary depending on the type of potato used.

Yukon Gold uses all, some other softer potatoes do not need all of the listed sour cream.

Directions

Step 1

Preheat oven to 350 degrees.

Step 2

Place peeled and cubed potatoes into a medium-size saucepan.

Step 3

Cover with water, place on the stove, and cook on medium heat until tender, approximately 10 to 15 minutes depending on the size of cubes and type of potato.

Step 4

Remove from heat and drain any remaining water. Place potatoes into a mixing bowl.

Step 5

Add butter and start to whip potatoes with mixer set on medium-high.

Step 6

Add the sour cream slowly and whip until smooth and creamy.

Step 7

Spray cooking dish with cooking spray. Pour potatoes into the casserole dish. Top with as much cheese as desired.

Step 8

Bake for 20 minutes or until cheese bubbles and edges start to brown.