

Creamy Cheesy Mashed Potatoes

Servings: 6

2 pounds (6 medium) russet potatoes (bakers), peeled and cut into chunks

3/4 cup evaporated milk, light cream or buttermilk

1/4 cup butter or margarine

1 cup sharp cheddar cheese, shredded

salt

ground white pepper

garnish: sliced green onions, bacon bits

Place potatoes in a large saucepan. Cover with salted water and bring to a boil. Cook over medium high heat for about 20 minutes or until tender enough to mash. Drain; return pan to heat and drive moisture from potatoes, shaking pan.

Use a hand-masher on the dried potatoes. Add milk and butter. Beat with a hand-held mixer until smooth, or simply use a hand-masher for more rustic texture. Blend in cheese and season to taste.

Transfer potatoes to a warm serving bowl and garnish top with more cheese, green onions and bacon bits.

Serving Ideas: If making ahead, cover well without the garnishes and chill up to one day. Reheat with microwave or place in an ovenproof dish and heat in a 350-400 degree oven for 30 minutes. Garnish and serve. Recipe may be doubled.

Per Serving (excluding unknown items): 144 Calories; 14g Fat (86.2% calories from fat); 5g Protein; trace Carbohydrate; 0g Dietary Fiber; 41mg Cholesterol; 195mg Sodium. Exchanges: 1/2 Lean Meat; 2 1/2 Fat.