

# Mashed Potato Casserole

Lori Holm

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

## Servings: 12

*8 large baking potatoes  
8 ounces cream cheese  
1 cup sour cream  
2 teaspoons garlic salt  
1/2 teaspoon pepper  
4 tablespoons butter  
2 tablespoons horseradish  
2 tablespoons bacon bits  
paprika (for garnish)*

Peel and cook the potatoes in a five-quart pan with one inch of boiling water over the potatoes until the potatoes are tender. Drain and mash well.

In a bowl with an electric mixer, beat together the cream cheese and sour cream. Gradually beat the mixture into the mashed potatoes until smooth. Mix in the horseradish and bacon bits.

Turn the mixture into a buttered shallow three to four quart casserole dish. Dot with butter. Sprinkle with paprika.

(Cover and chill for up to three days.)

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Per Serving (excluding unknown items): 244 Calories; 15g Fat (53.3% calories from fat); 5g Protein; 24g Carbohydrate; 2g Dietary Fiber; 40mg Cholesterol; 485mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.