

## Sunday Dinner Mashed Potatoes

Melody Mellinger - Myerstown, PA

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**Servings: 8**

**Preparation Time: 35 minutes**

**Bake Time: 20 minutes**

*TEST KITCHEN TIP: Take these over the top with browned butter. Melt two sticks of butter over medium-high heat and simmer, stirring and scraping the bottom of the pan occasionally. Cook until the butter has stopped foaming, the milk solids have turned dark brown and the butter turns a dark amber color, 5 to 8 minutes.*

**5 pounds potatoes, peeled and cubed**

**1 cup sour cream**

**1 package (8 ounce) cream cheese, softened**

**3 tablespoons butter, divided**

**1 teaspoon salt**

**1 teaspoon onion salt**

**1/4 teaspoon pepper**

Preheat the oven to 350 degrees.

Place the potatoes in a Dutch oven. Cover with cold water. Partially cover the pot. Bring to a boil. Cook until very tender, 20 to 25 minutes. Drain well.

In a large bowl, mash the potatoes. Add the sour cream, cream cheese, two tablespoons of butter, salt, onion salt and pepper. Beat until fluffy.

Transfer to a greased two-quart baking dish. Dot with the remaining butter.

Bake, uncovered, until heated through, 20 to 25 minutes.

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Per Serving (excluding unknown items): 425 Calories; 21g Fat (42.9% calories from fat); 9g Protein; 53g Carbohydrate; 5g Dietary Fiber; 56mg Cholesterol; 628mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.