

PARTY POTATOES

SERVES 8

Adapted from *In Order to Serve*, Christ Episcopal Church

Cut potatoes in chunks and boil until tender.

Mash potatoes and combine with cream cheese and sour cream.
Add chives, salt, and pepper.

Pour into a greased 2-qt casserole. Dot with butter and sprinkle with paprika.

Bake at 350° for 25 min.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 days in advance. Cover and chill. Bring to room temperature prior to baking. If prepared earlier in the day, keep at room temperature.
- You can also boil potatoes with skins on. Peel will come off very easily.
- Increases well.

INGREDIENTS

*8–10 medium russet or Yukon
Gold potatoes, peeled*
8 oz cream cheese, softened
8 oz sour cream
*½ cup fresh chives or ¼ cup
dried*
Salt and pepper to taste
4 tbsp butter
Paprika

