

The Hoey's Favorite Cheesy Potatoes



Ingredients

Serves 8 – 12

- 12 medium red potatoes (4 – 5 lbs)
- ½ cup butter
- 8 oz cream cheese (cut into small pieces and leave out at room temperature before you start cooking)
- 1 cup sour cream
- 2 tsp salt
- ¼ tsp pepper
- ¼ tsp paprika if desired

Preparation

1. Cook potatoes in boiling water until soft, not mushy, about 15-10 minutes.
2. Drain potatoes, leave in strainer or in another container.
3. Reuse pot to melt butter on low heat.
4. Add cream cheese, remove pot from heat.
5. Briskly stir melted butter and cream cheese pieces together with a wooden spoon until mostly smooth.
6. Add potatoes, mash with a potato masher to start to mix.
7. Add most of the sour cream, salt and pepper and beat until smooth with an electric mixer. If too stiff, add more sour cream.
8. Place into greased, large casserole dish. Cover and refrigerate overnight or until ready to heat up.
9. Remove from fridge about an hour before eating.
10. Microwave on high for 5 minutes, stir. (Add more sour cream or milk if it seems stiff and dry.)
11. If you have room in the oven, cook uncovered at 350 for 35 minutes. If not, microwave 5 minutes more on high and stir again. Repeat as needed.
12. When done, add a sprinkle of paprika on top if desired.