

# Family Style Mashed Potatoes



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Recipe by: Laura Vitale

Serves 16-20

**Prep Time: 15 minutes**

**Cook Time: 45 minutes**

## Ingredients

- \_\_ 10 lb of Russet Potatoes (any potato you like) peeled and cut into large pieces
- \_\_ 1-1/3 cup of Whole Milk
- \_\_ 1 cup of Heavy Cream
- \_\_ 2 Sticks (1 cup) of Unsalted
- \_\_ 8 oz of Cream Cheese, softened at room temperature
- \_\_ 3/4 cup of Sour Cream
- \_\_ Lots of Salt and Freshly Cracked Black Pepper

1) Boil the potatoes in some heavily salted water until very tender, reserve about 3/4 cup of the starchy boiling water, then drain the potatoes well and place them back in the large hot pot.

2) In a saucepan, add the milk, cream and butter and simmer until the butter is melted but not boiling, meanwhile, mash the potatoes with a potato masher adding a little of the starchy water at a time, then slowly add the hot liquids and cream cheese and sour cream and stir until well combined.

