

John's Cheezy Mashed 'taters.

You start off with a bunch of taters. You know, the ones with the skin still on them and maybe some of the dirt still on that. You can use the red'un's or the yellor 'un's if you need to. It don't matter much, long as they's taters. Don't use none of them that comes from the freezer. Use 6 to 8 average sized taters or 2 to 3 pounds. More if they are smaller, less if they's bigger. You can skin them things, slice them up and barl 'em till they start to git soft. That takes about 20 to 25 minutes.

While they's a kookin, shred up some cheeze. I perfur cheddar but I guess you could use some of that velvita stuff also. My 'riginal recipee said to use about a cup but I found that 3 heaping cups full duz lots better.

You'sa going to need about 8 ounces of sour cream (btw, how do you tell when sour cream goes bad?) Also gona need one of them boxes of Filadelfia Cream cheese, sum garlic jews, enough butter to kind of make the taters wip up better, you no, about 1/2 cup. You also gona need some salt a pepper.

If'n you got all the stuff together and the taters is dun barlin, sit you oven to about 325 or 350 and let it start warmin up. Everything kooks at 325 to 350. Pore the water off of the taters. Put the taters in a large mixing bowl along with the sour cream and the cream cheeze and butter. Start mixing them up. When the taters aint big lumps no more put in about a table spoon of garlic jews, When it starts looking like smashed taters, add 2/3 of the cheese and keep mixing till the concokshun looks like yellor mashed taters. Save the rest of the cheeze cause you gona use it later. Put in sum salt to season it and enough pepper to give it those black specks. Win everything is all mixed up, put the stuff in a 2 quart casserole bowl (or what ever size you have that will hold it all). Oops, It's too late now but you probably should have smeared some butter in the bowl first. Anyway, cover it with some of that there foil stuff and set the oven timer for 30 to 45 minutes. Put it in the oven (the taters, not the timer.) Sum times it might overflow the bowl so you mite want to put the bowl on a cookie sheet or sumthin. Win the timer on the over goes "ding" take it out'a the oven (the taters, not the timer), remove the foil. Sprinkle rest of the cheese on top. I usually put a few dabs of butter on top or sprinkl on sum "Butter Buds" also but that's opshunal. Put the taters back in the oven for 10 to 15 minutes. If you want to get fancy and take a little chance (works best in one of then 'lectrik ovens), just before you take it out, turn you oven to "broil" and turn the temperature up to 400. You got to keep a close watch on it but when it start to brown the cheeze or the taters, take it out of the oven. If you don't watch it, it can burn real easy. If you do it rite you end up with a tasty crust on the top.

Makes about 8 servins and the leftovers will nuke real good the next day.

I think that's all there is to it. If I fergot anything just rite it in and you'll have it the next time.

Cheese Mashed Potatoes

- 8 medium potatoes (2 to 3 pounds)
- 8 ounces cream cheese, softened
- 8 ounces sour cream
- ½ cup butter or margarine
- ¼ teaspoon garlic powder
- ¼ teaspoon pepper
- 4 ounces Cheddar cheese, grated (1 cup)

Peel and quarter potatoes. In a large saucepan, cook potatoes in enough water to cover for 20 to 25 minutes. Drain off liquid. In a large mixing bowl, combine the potatoes, cream cheese, sour cream, butter, garlic powder and pepper. Beat the mixture with an electric mixer till fluffy. Turn mixture into a buttered 2 qt casserole or baking dish. Top with cheddar cheese.

Cover and bake in 350 degree F oven for 45 minutes. Uncover and bake for 15 minutes more.

That's the original recipe. I made a few changes. I doubled the cheese. I was disappointed with the "cheese" potatoes that didn't have much cheese. I put about 1 ½ to 2 cups of cheese in the potatoes when I beat them and then about half cup on top. After baking for 45 – 55 minutes I uncovered, sprinkled with "Butter Buds" and turned the oven to broil for a few minutes until the top begins to brown.

You can nuke the potatoes if you don't want to boil them. Just nuke till they start to get soft. Pull the peel off of them. You can't use a peeler on them after they're nuked, they get too soft. I haven't tried it but you might be able to peel them and then nuke them. If you prepare the potatoes this way you might want to add a little milk to make them creamy when you beat them.

None of the amounts are critical. I used about 1½ teaspoons of garlic juice instead of the garlic powder.