## Heritage Recipes

You can share old family recipes and traditions

## **Kansas Mashed Potatoes**

This mashed potato recipe was given to me by my Aunt Almedia -- my husband calls them Kansas Mashed Potatoes since my aunt lives in Kansas.

Kansas Mash Potatoes

5 pound Yukon Golf Potatoes, peeled and quartered

Place potatoes in a large saucepan, and cover with water. Add a little salt and bring water to a boil over medium heat. Cook until tender but still firm. Drain and return to stove top over low heat for a minute or two to dry the potatoes.

Add to potatoes: 8 oz. softened cream cheese 1 cup sour cream salt and pepper to salt 1/4 c soften butter.

Use a potato masher to mash until smooth.

These potatoes can be made ahead of time and kept warm in a crock pot, set on low. Just add 1-2 T of additional butter before serving if it seems dry.