

Porter Thanksgiving



Time In: _____

Time Out: _____

On Buffet: _____

Thanksgiving Mashed Potatoes

INGREDIENTS

- 7 pounds of Gold* Potatoes.....
- 24 ounces of Sour Cream.....
- 32 ounces of Philadelphia Cream Cheese.....
- ½ stick of Butter.....
- 1 tablespoon Salt.....
- 2 tablespoons Parsley Flakes.....

PREPARATION (Wednesday)

- Peel and Boil Gold Potatoes in Salted water until tender.
- Drain thoroughly, return to heat to dry for a few moments tossing the pan until the potatoes become mealy on the outside.
- Mash potatoes using electric mixer. Add Cream Cheese and Sour Cream.
- Salt and Pepper to taste.
- Use stick of Butter liberally to butter buffet pan.
- Sprinkle with Parsley Flakes and refrigerate in a covered well buttered buffet pan.

PREPARATION (Thursday Morning)

Remove from the refrigerator and let come to room temperature. Bake 45 minutes at 375°. Set on buffet line.

* - Also known as Yukon Gold or Butter Gold.