## **Delightful Mashed Potatoes**

You can make this tasty dish every holiday or whenever you are craving some mashed potatoes. This mash potato dish will go great with Christmas dinner. It is so good that everyone in your family will enjoy. You can make extra mashed potatoes, so you can have leftovers to heat up the next day. You also can add your own additions to this mash potato dish such as onions, cheese, and other vegetables or herbs.



## **Ingredients**

6-7 lg. peeled and diced, yukon gold potatoes

1/2 tsp. salt

1/4 tsp. white pepper

4 Tbs.(half stick) butter

3 oz. cream cheese

1/4 tsp. garlic powder

¹₄ tsp. onion powder

warmed milk to taste

 $1\frac{1}{2}$  tsp. white or cider vinegar (optional)

## **Directions**

Boil potatoes until soft. Drain. Put potatoes back into the same pot and on low heat, stir until all the water evaporates out the pot. Take a potato masher and mash the potatoes in the pot. Add butter, cream cheese and milk. Whip for 5 minutes. Add garlic powder, onion powder, salt, and pepper and vinegar and whip until fluffy.

Photo credit: mashed taters by David K

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