

Make Ahead Mashed Potatoes

Fill large stock pot half-full of water and set on the burner on highest heat.

Peel bag of potatoes onto paper towels.

Wash potatoes, and cut into about 8 pieces. Put potatoes into the water. Cover, and bring to a boil. Uncover, continue cooking on a low boil until the potatoes are fork tender, but not mushy. Drain.

Put cooked potatoes into large mixer. Gently mash. Add 1 stick melted margarine and 1 cup sour cream. Beat until butter and sour cream are just blended in.

Pile mashed potatoes into a large buttered Pyrex casserole dish. Dot with butter, and refrigerate.

The next day: Heat oven to 350 degrees. Cook potato casserole about 30 minutes until hot and lightly browned.