
Grandma`s Garlic Potatoes

Mary Hudson - Hudsons Saginaw

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

8 to 10 medium potatoes

1 package (8 ounce) cream cheese, softened

1 cup sour cream

fresh chives (optional)

garlic salt (to taste)

butter

paprika

Preheat the oven to 350 degrees.

In a saucepan, cook the potatoes until done. Drain. Peel and cut up the potatoes.

In a large mixer bowl, beat the cream cheese and sour cream at medium speed until blended. Add the hot potatoes, gradually beating until light and fluffy. (If the mixture is too stiff, add a little milk.)

Add the chives and garlic salt. Spoon the potatoes into a two-quart casserole. Dot with butter and sprinkle with paprika.

Bake for about one hour.

(The casserole can be assembled ahead of serving. Cover and refrigerate. Bake about one hour and 15 minutes.)

Per Serving (excluding unknown items): 2074 Calories; 130g Fat (55.3% calories from fat); 45g Protein; 191g Carbohydrate; 16g Dietary Fiber; 357mg Cholesterol; 867mg Sodium. Exchanges: 10 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 24 1/2 Fat.