

Potatoes à l'Élegant



INGREDIENTS

8 oz - cream cheese

4 C - mashed potatoes

milk

1 egg

1/3 C - onion, finely chopped

1 tsp - salt

dash of pepper

DIRECTIONS

Mashed potatoes with milk. Blend in an 8 oz package of cream cheese. Add the beaten egg, onion, salt, and pepper.

Bake in casserole prepped with cooking spray at 350° for 45 mins.

VARIATIONS

1995: Used 10-12 potatoes mashed with milk, 2 cream cheese, 3 eggs, 2/3 C. onion. Baked at 350° for 1 hour. – Excellent!

6/2000: Used 24-25 potatoes mashed with 4 - 8 oz. cream cheese, 6 eggs, 2/3 C onion. Baked at 350° for 1 ½ - 2 hours.