**Fruits & Veggies**

Potatoes à l’Élegant

1995: Used 10-12 potatoes mashed with milk, 2 cream cheese, 3 eggs, 2/3 C. onion. Baked at 350º 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.

**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.

**Ingredients**

**8 oz – cream cheese**

**4 C – mashed potatoes**

**milk**

**1 egg**

**1/3 C – onion, finely chopped**

**1 tsp – salt**

**dash of pepper**

**Variations**

