



Mash potatoes

Ingredients

- 5 lb russet or Yukon Gold potatoes
- $\frac{3}{4}$ cup butter, plus extra for topping
- 1 (8 oz) package cream cheese, softened
- $\frac{1}{2}$ to $\frac{3}{4}$ cup half-and-half
- $\frac{1}{2}$ to 1 tsp Lawry's Seasoned Salt
- $\frac{1}{2}$ to 1 tsp black pepper

Instructions

1. Cook the Potatoes

Peel and cut the potatoes into evenly sized chunks.

Place them in a large pot of cold water and bring to a simmer.

Increase heat and boil for 30–35 minutes, or until potatoes are fork-tender and just beginning to fall apart.

2. Drain and Dry

Drain the potatoes in a colander. Return them to the dry pot and place over low heat.

Mash gently for a few minutes to allow the steam to escape—this keeps your mash from being watery.

3. Mash and Mix

Turn off the heat. Add butter, cream cheese, and $\frac{1}{2}$ cup half-and-half.

Mash until smooth and creamy, adjusting texture with more half-and-half if needed.

Season with seasoned salt and pepper to taste. Stir well to combine.

4. Bake and Serve

Transfer the mashed potatoes to a baking dish. Dot the top with a few extra pats of butter.

Bake at 350°F for 20–30 minutes, or until warmed through and the butter is melted.