

* RECIPE *

TITLE: PARTY POTATOES

WASH AND BOIL A 5 POUND BAG OF RED POTATOES. (IF THEY ARE BIGGER I CUT THEM IN HALF)

BOIL UNTIL THEY ARE TENDER TO A FORK.

TO MAKE THEM LIKE I DO... GET A POTATO RICER BECAUSE IT MAKES THEM FLUFFY AND PERFECT.

(FOOD SCIENCE: WHEN MASHING POTATOES IN A MIXER YOU BREAK ALL THEIR STARCH MOLECULES AND THEY CAN GET GLUEY SO THE LESS YOU FUSS WITH THEM THE FLUFFIER THEY STAY, THE POTATO RICER IS BEST. KELLEY FOUND HERS AT A THRIFT STORE FOR \$3.99)

ADD PLENTY OF SALT (I PREFER TO COOK WITH COARSE KOSHER SALT)

I RICE MY POTATOES OVER THESE INGREDIENTS SO THEY GET MELTY

A STICK OF BUTTER

3/4 CONTAINER OF TOP THE TATOR SOUR CREAM

3/4-WHOLE PACKAGE OF PHILLY CREAM CHEESE DEPENDS ON MY MOOD

A HEFTY SPLASH OF MILK OR CREAM TO ADD LIQUID

MIX UNTIL BLENDED BUT AS LITTLE AS POSSIBLE TO AVOID BREAKING THE STARCH CAPSULES

COVER WITH EXTRA SHARP CHEDDAR

COVER THE BAKING PAN IN TINFOIL

COOK AT 375-ISH DEGREES

BAKE COVERED FOR 38 MINUTES AND TAKE COVER OFF TO BROWN UP UNTIL ITS DONE. MAYBE ANOTHER 12-22 MINUTES
