

# The Best Mashed Potatoes

This best mashed potato recipe is often requested during Thanksgiving. It's totally tasty, and everyone will rave! For a variation, spread in a casserole dish and refrigerate overnight; the next day, sprinkle with extra Parmesan cheese and butter and reheat in the oven.

## Ingredients

- 5 pounds Yukon Gold potatoes
- 2 cups Parmesan cheese
- 1  $\frac{1}{2}$  cups cream cheese
- 1 cup chopped fresh chives
- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  medium head garlic, peeled and minced
- 1 pinch salt and pepper to taste

## Directions

1. Peel and quarter potatoes; place in a large pot. Cover with salted water and bring to a boil. Cook until tender but still firm, about 15 minutes. Drain and return potatoes to the pot over low heat to dry for 1 to 2 minutes.
2. Add Parmesan cheese, cream cheese, chives, butter, garlic, salt, and pepper. Use a potato masher to mash until smooth and serve.

**SOURCE : ALLRECIPES**