Mashed Potatoes

Ingredients

- 5 pounds potatoes, peeled and cubed
- 1 cup sour cream
- 1 package (8 ounces) cream cheese, softened
- 3 tablespoons butter, divided
- 1 teaspoon salt
- 1 teaspoon onion salt
- 1/4 teaspoon pepper

Directions

1. Place potatoes in a Dutch oven; cover with water. Cover and bring to a boil. Cook until very tender, 20-25 minutes; drain well.
2. In a large bowl, mash potatoes. Add the sour cream, cream cheese, 2 tablespoons butter, salt, onion salt and pepper; beat until fluffy.
3. Transfer to a greased 2-qt. baking dish. Dot with the remaining butter.

Bake, uncovered, at 350° until heated through, 20-25 minutes.