

Mashed Potato Bake



PREPARATION TIME
35 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
baked fish fillets



Store potatoes in a paper grocery bag with an apple or two; keep in a cool, dark place.

The gases given off by the apples will keep the potatoes from sprouting and retard spoiling.

SHOPPING LIST

- baking potatoes
- Parmesan cheese

ON HAND

- salt • pepper • dried parsley
- garlic salt • butter • milk
- bread crumbs

INGREDIENTS

- 3 large baking potatoes, peeled, cut into cubes
- 6 tablespoons butter or margarine, divided
- 1 teaspoon salt
- 1 teaspoon garlic salt
- 1/2 teaspoon pepper
- 1/2 cup milk
- 1/2 cup bread crumbs
- 3 tablespoons grated Parmesan cheese
- 1 teaspoon dried parsley

SERVES 4

COOK'N Express

• For homestyle cooking on the run, use instant potato flakes. Prepare 4 cups mashed potatoes according to package directions; mix in seasonings. Spoon potatoes into a greased casserole. Add toppings and bake as recipe directs in step 4.

Make Ahead

Prepare this casserole as recipe directs but do not bake. Wrap well in plastic wrap and refrigerate for up to 2 days or freeze for up to 1 month.

VARIATION

Satisfy cheese lovers by adding 1/2 cup shredded sharp Cheddar cheese with the Parmesan in step 3.

1 Place potatoes in a saucepan; add enough water to cover. Cook until tender, about 25 minutes; drain. Add 3 tablespoons of the butter to potatoes in saucepan. Let stand, covered, for 2 minutes.



2 Add salt, garlic salt and pepper to potatoes. Mash with a potato masher, adding milk gradually. Preheat oven to 375°F. Lightly grease a medium casserole.

3 Spoon potatoes into prepared casserole. Sprinkle with bread crumbs and Parmesan.



4 Dot remaining butter over top of casserole. Bake for 15 minutes or until golden brown. Sprinkle with parsley before serving.