

Puffed Potatoes



PREPARATION TIME
20 minutes



COOKING TIME
40 minutes



PERFECT PARTNER
grilled pork loin



Budget-conscious cooks can try medium-grade or pure olive oil as a substitute for the butter called for in this recipe. As a bonus, the olive oil will give these potatoes a wonderful flavor.

SHOPPING LIST

- sour cream
- dried chives

ON HAND

- butter • milk • eggs
- salt • pepper • paprika
- cooked potatoes

Puffed Potatoes

INGREDIENTS

- 8 medium boiling potatoes, peeled, cooked
- 1 cup sour cream
- 1/4 cup butter or margarine, melted
- 3/4 cup milk
- 2 eggs, lightly beaten
- 2 teaspoons salt
- 1 teaspoon pepper
- 1 teaspoon paprika
- 1 tablespoon dried chives

SERVES **6**

COOKIN'
Express

• When time is extra tight, keep the peels on the potatoes. Not only will you save time, you'll get added fiber and other nutrients as well.

Make Ahead

You can prepare the potato mixture through step 3 up to 8 hours in advance or until ready to bake. Cover tightly; refrigerate.

♦ VARIATION

For a different flavor twist, add 1 tablespoon chopped roasted garlic and 4 ounces cream cheese during step 2.

1 Preheat oven to 375°F. Grease a large casserole. Mash the potatoes in a large bowl.



2 Add sour cream, butter, milk, eggs and salt; mix well.



3 Spoon potato mixture into prepared casserole. Sprinkle with pepper and paprika.



4 Bake potatoes until puffed and browned, about 40 minutes. Sprinkle with chives.

