

Country-Style Potato Casserole

Recipe developer: Shelli McConnell

2 1/2 pounds round red potatoes
1 8-ounce container dairy sour cream
1/4 cup butter, melted
1 teaspoon salt
Crème Topping (optional) (below)
Freshly ground black pepper

Wash and cut each potato in half. In a covered large saucepan, cook potatoes in boiling water for 20 to 25 minutes or until tender. Use a colander to drain potatoes and return potatoes to saucepan. Using a potato masher, mash potatoes. Add sour cream, melted butter, and salt to potatoes. Using a spatula, gently fold potatoes to combine.

Transfer mixture to a greased 2-quart square baking dish. Cover and refrigerate for up to 24 hours.

To serve, preheat oven to 350°F. Bake, uncovered, in the preheated oven about 30 minutes or until heated through. Cut into rectangles. If desired, serve with Crème Topping and black pepper.

Crème Topping: In a small bowl, stir together 2/3 cup dairy sour cream and 1 to 2 tablespoons buttermilk. Cover and refrigerate for up to 24 hours. Stir before serving. Makes 8 servings.

From Spring Menu: A fabulously tasty brunch with friends, page 34 – 36, Spring 2007 issue of *Make Mine Wine*.