

Ingredients:

5 # red potatoes, peeled & pared

8 ounces creamed cheese

4 tablespoons of butter

1 – 1 ½ cup whole cream

½ teaspoon garlic salt

¼ teaspoon celery salt

Salt & Pepper



“Have you ever known my family to have a get-together without food? It’s just one big, happy supper.”

— Tillie Caselli, graduation day, June 1975

Boil the potatoes in salty water until soft. Drain and return to hot kettle. While still very hot, mash the potatoes well. Tuck the butter under the potatoes and mash again. Then tuck the cheese under the potatoes and mash again.

Preheat the oven to 350 ° F.

With an electric mixer, beat the cream into the potatoes, along with the garlic and celery salts, until smooth and creamy. Mixture should not be stiff, but able to pour slowly from the kettle. If the potatoes are too stiff, add more cream.

Salt and pepper to taste and transfer the entire mixture to a large baking pan, coated with butter. Cover tightly with tinfoil and bake for 30 minutes. Remove tinfoil and bake for another 30 minutes, or until the top is golden brown.