

POTATO CASSEROLE

I got this recipe from my Mother and have made a few changes to it, but it is essentially the same. It is a favorite with my family as well, and goes especially well with ham. It is part of our Easter tradition, and also for my son, Brian's, birthday.

10 Cups stiff Mashed Potato's (Please Note: Cups, not servings!)

4 Eggs

1/3 Cup Flour

1 teaspoon Salt

1/4 teaspoon ground Black Pepper

1/4 Cup Onion, finely chopped

1 1/2 Packages (12 oz.) Cream Cheese

Make the mashed potato's following the directions on the box. If you are going to use real potato's, make sure they are seasoned to taste before continuing with this recipe or they will be quite bland. If the potatoes are not stiff enough, and more dry flakes until they are pretty stiff.

Place mashed potatoes in electric mixer bowl, then add all other ingredients. I find it easiest to stir it all together with a spoon for a little bit, then let it sit as the heat from the potato's starts to soften the cream cheese. Mix well on high speed, scraping the sides of the bowl occasionally.

Preheat oven to 350, and grease a 9" by 13" cake pan. Pour in potato mixture and spread evenly. Cover with lid (or tin foil) and bake covered for 1 hour. Remove cover, and bake for an additional 30 minutes.

This dish retains its heat amazingly well, and if covered once removed from the oven will still be piping hot for at least an hour.