

# Kansas Mashed Potatoes

## Ingredients

- 5 lbs Yukon gold potatoes
- 8 oz cream cheese
- 1 cup sour cream
- 1/4 cup butter
- salt & pepper to taste

## Directions

Bring a large pot with salted water to boil over high heat. Peel or clean the potatoes and quarter them. When the water is boiling add them to the pot and boil until soft. While they boil, take the cream cheese, sour cream and butter out of the fridge and let them come to room temperature.

Drain the potatoes and return them to the pot. Add the cream cheese, sour cream and butter and mashed them together. Season with salt and pepper to taste