



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Creamy Herbed Mashed Potato Casserole

Steak and 'taters in one form or another is a staple kind of meal in the Hill Country. Add a green veggie and you're in business. This tasty dish is a great one that can be made completely ahead of time and baked when ready to serve. Great for a cook-out or buffet dinner, and, of course, for just plain old supper!

To Serve 4 to 6.

4 large baking potatoes (2-1/4 to 3 pounds)  
4 ounces cream cheese, at room temperature  
2 tablespoons butter, at room temperature  
1-1/2 teaspoons sea salt or kosher salt  
1/2 cup sour cream  
3 tablespoons **Fredericksburg Farms San Jacinto Spinach Dip** mix

Peel potatoes and cut the into chunks. Place potatoes in a heavy-bottomed pot and add cold water to cover by 2 inches. Bring to a boil and cook for about 25 minutes, or until potatoes are very tender. Drain and transfer to a large bowl. Mash the potatoes to desired consistency. (Some folks like to leave a few chunks in their mashed potatoes; others want 'em real smooth.) Preheat oven to 400 degrees. Cream together the cream cheese, butter, salt, and sour cream. Stir in the **San Jacinto Spinach Dip** mix, blending well. Stir the cream cheese mixture into the mashed potatoes, incorporating thoroughly.

Turn the potatoes out into a buttered 2-quart casserole dish. Bake in preheated oven for 40 minutes, or until slightly browned on top. Serve hot.