

Cream Cheese and Chive Mashed Potatoes



- 4 medium all-purpose potatoes, peeled and cut into 1" chunks
- 1/2 cup of softened cream cheese
- 2 tablespoons of butter
- 1/3 cup of snipped fresh chives
- 1/4 to 1/3 cup of milk
- 2 quarts of chicken stock
- Salt and pepper to taste

Preparation:

In a covered medium saucepan, cook the potatoes in the boiling chicken stock (topped off with water if necessary) for about 15 to 20 minutes or until tender when tasted with a fork. Drain the liquid from the boiled potatoes. Mash the potatoes with an electric mixer or potato masher.

Stir in the cream cheese, butter and snipped chives. GRADUALLY add the milk until the potatoes are the desired consistency (add a little additional milk if necessary). DOO not overbeat.

Add salt and pepper to taste. Place the saucepan of prepared potatoes back on the stove and simmer gently over low heat, stirring constantly, just until heated through. Serve immediately