

POTATO CASSEROLE

Pare about 4-5 lbs. of potatoes. Cut in uniform pieces and boil in salted water until done. ~~Fork should go thru potato~~ when done. Drain off water. Put the potatoes over a low fire while in kettle and gently shake kettle. (This is done to absorb any excess water ~~which~~ on bottom & also to dry out potatoes.) Add a generous slice of butter, some chopped onion or chive. Beat potatoes with your electric mixer until they are whipped. Add 1 carton (8 ozs) of sour cream and 1 carton of cottage cheese (8 ozs). You can get the chive cottage cheese and you will have your chives already in there. (8 oz. size of cottage cheese) Whip until all is mixed in very well. You may have to add additional cream or milk (some) until just fluffy enough. Good luck. This can also be made ahead. Bake in 9 x 13 pyrex dish. You may also add velvotta or cheddar cheese to top of potatoes before you put in a 325 -350 over. ~~xxxxxxx~~ Bake for 30 to 45 min.

Note: You can also sprinke a very little parsley on top for decoration.