
Potato, Mashed Casserole

Servings: 10

creamy, garlicky and wonderful!

Don't use russets!!!

4 pounds potato, peeled cut into 1" chunks
1/2 cup half and half
1/2 cup chicken broth, or vegetable broth
12 tablespoons butter, 1 1/2 sticks, cut into pieces
1 clove garlic, minced
2 teaspoons dijon mustard
1/2 tablespoon salt
4 large egg
1/4 cup onion, finely diced

Adjust oven rack to upper-middle position and heat to 375 degrees.

Cover potatoes with water by 1" and bring to boil in a large pot over high heat. Reduce heat to medium and simmer until potatoes are tender, about 20 minutes.

Heat half and half, broth, butter, garlic, mustard, and salt in saucepan over medium-low heat (or in microwave) until smooth, about 5 minutes. Keep warm.

Drain potatoes and transfer to large bowl. With electric mixer on medium-low speed, beat potatoes, slowly adding half and half mixture, until smooth and creamy, about 1 minute. Mixture will be very loose.

Scrape down bowl. Beat in eggs 1 at a time until incorporated, about 1 minute. Fold in onion.

Transfer potato mixture to greased 2 quart baking dish. Bake until potatoes rise and begin to brown, about 35 minutes.

Let cool 10 minutes. Serve.

MAKE AHEAD: Make to baking point - cover and refrigerate for up to 24 hours. When ready to bake, let the casserole sit at room temperature for 1 hour. Increase baking time by 10 minutes.

Per Serving (excluding unknown items): 315 Calories; 17g Fat (48.9% calories from fat); 7g Protein; 34g Carbohydrate; 3g Dietary Fiber; 127mg Cholesterol; 555mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.