

Make Ahead Mashed Potatoes

6 baking potatoes, peeled and quartered.
¼ c softened butter,
6 green onions chopped,
½ tsp salt,
¼ tsp each black pepper and cayenne pepper,
1 c cottage cheese, and
4 eggs.

Method:

Cook potatoes in salted water until tender. Drain. Shake pan over low heat burner to dry. Mash. Beat in butter, onions, salt, pepper and cayenne. Let cool x 10 min. Beat cottage cheese with eggs. Stir into spuds. Spoon into greased 2 litre dish or 7 x 11 pan.

Can be refrigerated for up to 1 day or frozen for 1 month. Defrost in fridge 24 hours.

When ready to eat heat in 400 oven. Then broil until golden.