

During the holidays, everyone is in a rush. Holiday shopping, holiday baking, family get-togethers and anything else we can cram into our daily lives.

Well, I am here to make a small portion of your holiday meal preparation a little easier by making your meals a day ahead.

I made these make-ahead sour cream mashed potatoes for our family Thanksgiving this year and they were delicious.

I was also a skeptic of potatoes made this far in advance, they would certainly have to be dry and certainly not holiday worthy, right? This recipe fools even me every time. Your potatoes will look and taste like they just came out of the pot. Smooth, moist and delicious. But don't take my word for it, try them for yourself!

Have a Merry Christmas!

***Make Ahead***

### ***Sour Cream Mashed Potatoes***

5 pounds potatoes, peeled and cubed

6 ounces cream cheese, softened

1 cup sour cream

1 tablespoon freeze-dried chives, optional

salt and pepper to taste

1/8 teaspoon paprika

1/4 cup butter

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Place potatoes in a large pot and cover with water. Bring to a boil and generously salt water. Simmer until tender, about 20 minutes. Drain well. Mash potatoes together with cream cheese, sour cream, chives, salt, and pepper. Beat with an electric mixer until smooth.

Place in a storage container with the lid off and chill in refrigerator. When potatoes are cold, cover tightly with a lid.

When ready to reheat potatoes, preheat oven to 350°F. Grease a baking dish and spoon desired amount of potatoes into dish. Sprinkle with paprika and dot with butter. Bake for 30 minutes, or until heated through.

