**Judy’s Pilgrim Potatoes**

Thanksgiving is right around the corner and it’s been fun to work on the side dishes together. Last week we made sausage stuffing, which can be used to stuff your turkey on Thanksgiving but can also be used for pork chops to make an everyday dinner!

This week we are making Pilgrim Potatoes, which is basically a baked mashed potato. Just like the stuffing, you can do all the prep work the day before and then bake them when you actually need them! My momma is so outgoing, so her goal is to always be part of and enjoy the actual party and not be stuck in the kitchen. That’s why she is always looking for ways to do the prep work before the actual party begins!

These potatoes are heaven…seriously! It’s really hard not to grab a spoon and eat this entire dish! We got this Quick Family Recipe from our sweet friend Judy. She is our office manager and she is leaving us at the end of the year for something called retirement. She’ll be greatly missed, but we honor her by continuing to make her potatoes each year!

Who’s ready to jump in the kitchen?

**Ingredients:**

(Serves 4-6 people)

* 3 lbs. of Potatoes
* 4 Oz Cream Cheese
* 4 Oz Sour Cream
* 2 Tsp Salt (Gourmet it up with Garlic or Onion Salt)
* 1 Tsp Pepper
* Optional (Not pictured, but also not optional to Southern cooks! ): 1/2 Stick of Butter

**How to Make:**

* Bring a stockpot full of salted water to a boil
* Clean, peel and cube your potatoes
* Add potatoes to boiling water and cook until tender
* Drain potatoes
* Use hand mixer or stand mixer on low to mix together cream cheese, sour cream, salt and pepper

* Add in cooked potatoes and continue using hand mixer or stand mixer on low until you have mashed potatoes
* Scoop your mashed potatoes into a 9×13 baking dish
* Cover and place in fridge until 45 minutes before you are ready to serve them
* When ready to eat, preheat oven to 350 Degrees Fahrenheit
* Cover baking dish with tinfoil and place in preheated oven to bake for 45 minutes
* Add 6 pats of butter over the top and allow to melt
* Serve with your Thanksgiving meal or favorite dish. I️ served mine tonight with [**hamburgers and gravy**](https://zradio.org/quick-family-recipes/carolbake-hamburgers-gravy/), but they’d also go great with last week’s [**sausage stuffed pork chops**](https://zradio.org/quick-family-recipes/stuffed-pork-chops/)!
* Enjoy!

We’d love to see pictures of your sweet family’s Thanksgiving Day meal. Share them with us on [Ellis and Tyler’s Facebook page!](http://facebook.com/Z88.3Mornings)

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Originally posted on [Carolbake.com](http://carolbake.com/)