



Baked Mashed Potatoes

6 large russet potatoes
1 cup heavy cream
4 tablespoons unsalted butter
1 medium onion, finely chopped
1 cup shredded sharp cheddar cheese
Salt and pepper to taste

Scrub potatoes under cold water to remove any dirt. Place whole, unpeeled potatoes in a large stock pot; cover with cold water. Generously season water with salt. Bring potatoes to a boil. Reduce heat to simmer.

Cook potatoes, partially covered, until just fork tender, about 30 minutes. Immediately drain potatoes in a large colander. Once potatoes are cool enough to handle, peel the skins by gently rubbing them with your fingers. Discard potato skins.

Place potatoes in a large mixing bowl; mash with a potato masher until there are no more big chunks. Place milk and butter in a microwave-safe bowl; heat on high for 2-3 minutes. Pour milk and butter mixture over potatoes. Add onions. Stir until thoroughly combined. Don't over-mix potatoes or they will be gummy. Season to taste with salt and pepper.

Preheat oven to 350 degrees. Transfer mashed potatoes to a lightly greased 13x9x2-inch baking dish. Bake uncovered until heated through, 12-15 minutes. Top potatoes with cheese. Bake an additional 5 minutes, or until cheese is melted and bubbly around the edges. Serves 6-8.