

## **Cream Cheese and Garlic Mashed Potatoes**

2 large baking potatoes (about 2 pounds)  
4 oz cream cheese softened  
1/2 teaspoon garlic powder  
1/4 teaspoon of dried parsley  
about 1/2 cup of milk  
salt and pepper

Peel and cube potatoes. Put into a large pot and cover with water. Bring to a boil and cook 5-10 minutes until a fork can easily be inserted (time depends on the size of the potato pieces). Drain and place in a mixing bowl. Add cream cheese and stir until it melts into the potatoes. Add garlic and parsley and a small amount of milk. Cream using an electric mixer. Keep adding milk until they are smooth. Add salt and pepper to taste.

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