

Potatoes “Chantilly”

6 large potatoes, peeled and quartered

2/3 cup milk

5 Tbsps butter or margarine

1 tsp salt

½ tsp pepper

1 cup heavy cream

¾ cup grated cheddar cheese

Boil potatoes till tender.

Preheat oven to 350 F.

Butter a 3 quart dish.

Drain potatoes. In same pot over low heat, heat the milk. Remove from heat. Add potatoes, butter, salt and pepper.

Beat mixture till smooth. Spread in pan.

Beat cream till soft peaks form.

Spread over top of potatoes in pan.

Sprinkle with cheese.

Bake till cheese melts and top is golden brown, about 40 to 45 mins.