



## The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

### Baked Potato Casserole

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7 ½ cups of water  
1 ½ sticks of Parkay Margarine  
2 teaspoons of garlic salt  
2 teaspoons of onion salt  
2 (8 ounce packages) of Philadelphia Cream Cheese, cubed and softened  
1 (12 ounce) can of evaporated milk, not fat free!  
1 (16 ounce) container of sour cream  
9 cups of instant mashed potatoes  
Paprika  
6 slices of cooked bacon, chopped, I use the precooked Oscar Mayer kind  
Chopped fresh parsley

Heat oven to 350 degrees.

Spray a 9" by 13" baking dish with non stick cooking spray.

In large pan or Dutch oven combine the water, butter, garlic and onion salt and bring to a boil.

Remove from heat and add the cubed and softened cream cheese, the evaporated milk and the sour cream. Stir all till cream cheese is dissolved, I used a wire whisk to do this. Helps to break up the cream cheese and thoroughly mix the ingredients.

Stir in the instant potatoes making sure to mix well! Spread the mixture into the sprayed 9" by 13" dish and sprinkle with some paprika.

Bake at 350 degrees for about an hour or until bubbly around edges and golden brown.

Top with the bacon pieces and parsley.

Serves 20

This is a great holiday carry in dish!!!