

POTATOES CHANTILLY

3 pounds potatoes
1/2 cup butter
scalded milk, as needed
1 1/4 cup heavy cream, whipped
2/3 cup grated longhorn cheese

Peel potatoes and cut them in halves or quarters.

Cook them in boiling salted water to cover until they are soft, but not mushy and drain them. Dry them by shaking the pan over low heat. Beat with a mixer and return the puree to the pan, working it with a wooden spoon until it is smooth.

Add butter, and salt and pepper to taste. Gradually stir in scalded milk (or cream) to obtain the desired consistency.

Beat the potatoes until they are fluffy. Spread the mashed potatoes in a buttered baking dish. Top with whipped heavy cream, and sprinkle with grated cheese.

Bake the potatoes in a hot oven (400 degrees) until the cheese is melted and the topping is golden brown and bubbling.