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Creamy Mashed Potatoes

They're not just for Thanksgiving!

BY [REE DRUMMOND](#) Updated: Sep 30, 2025

YIELDS: 10 serving(s)	PREP TIME: 1 hr	COOK TIME: 30 mins	TOTAL TIME: 1 hr 30 mins
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Ingredients

- ☐ 5 lb. russet or Yukon Gold potatoes
- ☐ 3/4 cup butter, plus more for topping
- ☐ 1 (8-oz.) package cream cheese, softened
- ☐ 1/2 cup half-and-half
- ☐ 1/4 cup heavy cream
- ☐ 1/2 to 1 tsp. [Lawry's Seasoned Salt](#)
- ☐ 2 tsp. black pepper
- ☐ 1/2 tsp. kosher salt, plus more to taste

[See Nutritional Information](#) 

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Directions

- 1 | Peel and cut the potatoes into pieces that are generally the same size. Bring a large pot of water to a simmer and add the potatoes. Bring to a boil and cook for 30 to 35 minutes. When they're cooked through, a fork should easily slide into the potatoes with no resistance, and the potatoes should almost, but not totally, fall apart.
- 2 | Drain the potatoes in a large colander. When the potatoes have finished draining, place them back into the dry pot and put the pot on the stove. Mash the potatoes over low heat, allowing all the steam to escape, before adding in all the other ingredients.
- 3 | Turn off the stove and add the butter, cream cheese, half-and-half, and cream. Mash, mash, mash! Next, add the seasoned salt, pepper, and kosher salt. Taste and add more seasonings as needed.
- 4 | Stir well, and place in a medium-sized baking dish. Throw a few pats of butter over the top of the potatoes and place them into a 350°F oven to heat until the butter is melted and the potatoes are warmed through.

Tip: When making this dish a day or two in advance, take it out of the fridge about 2 to 3 hours before serving time. Bake in a 350°F oven for about 20 to 30 minutes or until warmed through.