
Dianne's Mashed Potato Souffle

Dianne Orlando

Servings: 8



Can make ahead.

5 Pounds Potatoes, peeled and halved
4 Large Vidalia Onions, thinly sliced
2 Tablespoons Butter
2 Tablespoons Olive Oil
1 Pint Sour Cream
4 Tablespoons Butter
1 Pound Swiss Cheese, chopped
1 Large Egg
Salt and Pepper, to taste

Preheat oven to 350 degrees.

Boil potatoes until tender, approximately 20 - 30 minutes. Meanwhile, saute onions in 2 tablespoons butter and olive oil until they are caramelized. Be careful not let them burn or brown too darkly. They need to be very tender and translucent. Place the onions evenly over the bottom of a 13 X 9 Glass Pan.

Mash the potatoes with flat beater for 2 minutes, making sure all lumps are gone. Beat in the butter, sour cream, egg, salt and pepper, beating 1 additional minute. Change out the flat beater with wire whip beater and beat on high speed for 2 minutes. Stir in 8 ounces of chopped Swiss Cheese and place potatoes evenly over the onion mixture. Loosely tent foil over pan and bake for 25 minutes.

Remove foil. Sprinkle remaining 8 ounces of Swiss Cheese on top of mixture and bake uncovered for an additional 10 minutes.

Having a very hot serving platter ready, fold the potato mixture (being sure to include the onions) onto the platter and serve.

Serving Ideas: If you don't spoon the potatoes onto the platter, be sure your guests are instructed to scoop the mixture from the bottom to include the delicious onions.

Potatoes