

## Celebration Potatoes

We've been making these potatoes for more than 10 years. The dish is best with russet potatoes, but I've made it successfully with all different types of potatoes. Be careful skinning the hot potatoes! I use a thick dish towel to hold on to each potato.

8 good sized russet potatoes, scrubbed  
2 tablespoons (1/4 stick) butter, cut into small pieces  
1 medium onion, chopped fine  
2/3 cup crumbled blue cheese – divided into two portions  
1/3 cup sour cream  
Chopped fresh chives  
Chopped fresh rosemary  
Black pepper

Bake the potatoes in a 375° oven for about an hour. You want them to be fork tender.

While the potatoes cook, sauté the onions in the butter, and set aside.

Put the 1/3 cup of the blue cheese, the sour cream, chives and rosemary in a big bowl.

When the potatoes are done, let them cool for 10 min, and then peel each one, and put the potato flesh into the bowl with the cheese, sour cream and herbs. Pour the butter and onions over the potatoes and mash, adding the pepper to taste.

Put the potatoes in an oven-safe casserole dish, and top with more pepper and the remaining blue cheese. Bake at 350° until heated through – about 20 to 30 minutes. Serves 12.