
Mashed Potato Ghosts

Ingredients

4 C chopped white potatoes
¼ C milk
1 crushed garlic clove
2 T cream cheese **or** grated Cheddar cheese
½ t salt
1/8 t pepper
1 can (19-ounces) black beans, drained

Procedure

Place the potatoes in a large saucepan and cover with water. Bring to a boil, then reduce the heat to low. Cook for about 15 minutes, or until soft. Drain the water, then add the milk, garlic, cream cheese, salt and pepper. Mash with a potato masher or beat with an electric mixer until creamy and lump-free. Scoop the potatoes into a pastry bag without a decorator's tip. Squeeze the ghosts onto a lightly buttered cookie sheet so they stand upright. To create ghastly eyes, press 2 even-sized black beans (or peas) into each ghost's head. Just before serving, warm the ghosts in an oven preheated to 350°F for about 5 minutes. Serve on white plates and eat with forks or fingers. Makes about 24.

