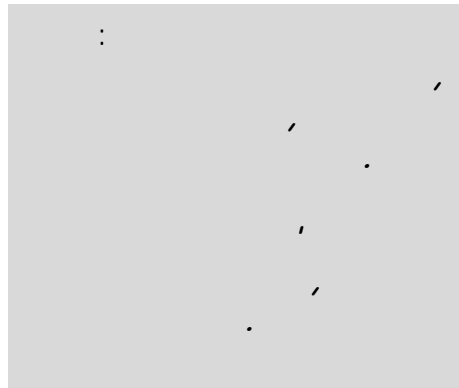


- Potatoes (enough to make 4-8 cups of mashed potatoes).
- 1 cup grated cheddar (or other kind) cheese.
- 1/4 cup (1/2 stick) of butter or margarine.
- Salt and pepper, as you like it.
- Extra butter or margarine to grease the cookie sheet and, if you like, to melt over the hot asteroids before you eat them



- Depending on how you make your mashed potatoes, you might need a pot and a potato masher or electric mixer
- Mixing bowl and spoon
- Oven mitt or pot holders
- Cookie sheet



1. Turn on your oven to 375° Fahrenheit (190 Celsius).
2. Take a little slice of the butter or margarine and rub it evenly on the cookie sheet so the asteroids won't stick. (You might want to use a paper towel for this so your fingers don't get all messy—yet!)
3. Make the mashed potatoes. Make a lot (8 cups) or a little (1 cup)



6. Set the asteroid on the greased cookie sheet.
7. Use all the potatoes to make asteroids. (If you have lots of asteroids, you may need another cookie sheet. Or bake the first ones, then regrease the cookie sheet and make some more.)
8. Put the cookie sheet full of asteroids in the hot oven for about 20 to 25 minutes, or until they are brown. Using the hot pads or oven mitt, remove the cookie sheet from the oven, and using the large spoon, transfer the asteroids to a serving plate.
- 9.