



Garlic Mashed Potatoes with Roasted Garlic Cheddar and Bacon

Jacob · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Mashed potatoes with Cheddar and cream cheese sour cream and bacon make a rich delicious side dish

Ingredients

- - 5 pounds russet potatoes - 10 slices Dietz & Watson Gourmet Smoked Bacon - 1 (8 ounce) package cream cheese
- room temperature - $\frac{1}{2}$ cup unsalted butter
- melted - 1 cup sour cream - $\frac{1}{4}$ cup minced chives - 2 $\frac{1}{2}$ cups Dietz & Watson Roasted Garlic Cheddar Cheese
- grated - 2 teaspoons kosher salt - $\frac{1}{2}$ teaspoon ground black pepper

Instructions

1. Preheat oven to 350 degrees F. Peel potatoes
2. and cut into 1 inch chunks. Place in a large saucepan
3. (remove comma) and add enough cold water to cover by about 2 inches. Bring to a boil over medium-high heat
4. then reduce to a simmer. Cook until tender
5. about 20 minutes. Drain potatoes
6. return to pan
7. cover
8. and set aside. Meanwhile
9. heat a large skillet over medium heat. Add bacon
10. and cook until crisp and browned
11. turning once. Transfer to paper towels to drain; let cool
12. and crumble into pieces. Using a fork
13. mash the potatoes in pan until light and fluffy. Add the cream cheese
14. butter
15. and sour cream
16. and stir until combined and smooth. Add the chives
17. 2 cups cheddar cheese
18. half the bacon
19. salt
20. and pepper. Stir until well combined. Transfer to a buttered 3 quart baking dish. Top with remaining 1/2 cup cheddar cheese. Bake until top is slightly golden and potatoes are heated through
21. about 30 minutes. Remove from oven; garnish with remaining bacon. Serve immediately.