

# Bacon Cheddar Chive Mashed Potatoes

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*Like the toppings for baked potato, but combined into mashed ones.*

3 pounds russet potatoes, peeled, quartered

1 3/4 teaspoons salt

4 tablespoons unsalted butter

3/4 cup heavy cream (up to 1 cup)

1/4 teaspoon freshly ground black pepper

8 slices bacon, diced, cooked

1/2 pound sharp cheddar cheese, grated

1/4 cup sour cream

1/4 cup chives, chopped

MAKE-AHEAD VERSION:

6 ounces cream cheese

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 6

*Do not continue to stir the potatoes - you want the cheese to keep its integrity, and you merely scoop a mound onto each plate. Do not bake the dish, either - serve it immediately after you've stirred in all the ingredients. In order to prepare the make-ahead version, you just have to add the cream cheese, which keeps the potatoes moist and stable, ready for reheating at a later time.*

1. Place potatoes in a large pot and cover with cold water by one inch. Bring to a boil and add a teaspoon of salt. Simmer potatoes just until fork tender, about 15 minutes. Drain and allow to air dry for about 5 minutes.
2. In the bottom of a large bowl place the butter and half the cream. Force the potatoes through a ricer (or use a potato masher), into the bowl. Stir to combine, adding more cream as needed to make a creamy, yet firm mixture.
3. Season with remaining salt and pepper. Stir in the bacon, cheddar cheese, sour cream and chives and stir until thoroughly combined. Season to taste and serve immediately.

**MAKE-AHEAD VERSION:** Add cream cheese to the butter and cream in the bowl in step 2. Stop before adding bacon, etc. and transfer the potatoes to a baking dish. Cover and refrigerate up to 24 hours. Bake, covered, at 350 for 30 minutes, or until warmed through. Stir in bacon, cheddar, sour cream and chives just before serving.

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Per Serving (excluding unknown items): 671 Calories; 47g Fat (62.8% calories from fat); 20g Protein; 43g Carbohydrate; 4g Dietary Fiber; 144mg Cholesterol; 1106mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 8 Fat.