

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

April, 2011

Cheddar, Bacon and Onion Mashed Potatoes

Ingredients:

- 2 slices bacon
- 4 medium russet or baking potatoes, peeled and cut into quarters
- 1/2 tsp salt
- 1/8 tsp pepper
- 1/2 cup skim milk, heated
- 2 Tblspn chopped green onions
- 2 oz (1/2 cup) shredded cheddar cheese

Preparations:

- 1.) Cook bacon until crisp. Drain on paper towel. Crumble; set aside.
- 2.) Place potatoes in medium saucepan; add enough water to cover. Bring to a boil. Reduce heat to medium-low; cover loosely and boil gently for 15 to 20 minutes or until potatoes break apart easily when pierced with fork. Drain well.
- 3.) Mash potatoes until no lumps remain. Add salt. Pepper and milk; continue mashing until potatoes are smooth. Spoon potatoes into medium bowl. Top with onions, cheese and bacon.



Makes 4 servings

Find this recipe and many more at Fostersbodyandpaint.com