

## Mashed Potatoes with Bacon and Cheddar

- 5-pound russet potatoes
- 10 slice bacon
- 8-ounce cream cheese, room temperature
- ½ cup unsalted butter, melted
- 1 cup sour cream
- ¼ cup chives, minced
- 2½ cup cheddar cheese, grated
- 2 teaspoon kosher salt
- ½ teaspoon pepper



Preheat oven to 350 degrees. Peel potatoes, and cut into 1-inch chunks. Place in a large saucepan, and add enough cold water to cover by about 2 inches. Bring to a boil over medium-high heat, and reduce to a simmer. Cook until tender and easily pierced with a paring knife, about 20 minutes. Transfer to a colander to drain; return to pan, cover, and set aside.

Cook the bacon while the potatoes are boiling. Heat a large skillet over medium heat. Add bacon, and cook until crisp and browned, turning once. Transfer to paper towels to drain; let cool, and crumble into pieces.

Add the cream cheese, butter, and sour cream to potatoes and whip with a hand mixer until smooth. Add the chives, 2 cups cheddar cheese, half the bacon, salt, and pepper. Stir until well combined.

Transfer to a large buttered baking dish. Top with remaining cheddar cheese. Bake until top is slightly golden and potatoes are heated through, about 30 minutes. Remove from oven and top with remaining bacon. Serve immediately.