

Bacon Scallion Mashed Potatoes

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Ingredients

2 lbs. potatoes – peeled, cut into 1" cubes
4 cloves garlic – peeled
5 strips bacon – cut into 1/2" pieces
1 cup thinly sliced scallions (green onions)
1/2 cup milk – warmed
1/2 cup sour cream
1 tsp. salt
1/4 tsp. black pepper

Directions

In a large pot, cover potatoes and garlic with lightly salted water.

Boil until potatoes are fork tender.

Fry bacon in skillet until crisp; drain on paper towels.

Pour out all but 1 tsp. bacon grease from pan.

Add scallions to grease, cook until soft, but not brown. Add bacon.

Drain potatoes and return to pot.

Mash potatoes with milk, sour cream, salt, and pepper. Stir in bacon and scallions.

Reheat, if necessary, before serving.