

LOADED MASHED POTATOES

INGREDIENTS

- 6 cups of mashed potatoes or 5 lbs. of uncooked potatoes
- 8 oz. of cream cheese
- 12 oz. of sour cream
- ½ cup of milk
- 1 tsp. of ground nutmeg
- 2 tsp. of parsley flakes
- 12 slices of bacon (cooked and crumbled)
- 1 cup of shredded cheddar cheese

DIRECTIONS

1. Put all of your ingredients, except for bacon and cheese, into a large bowl.
2. Beat with an electric mixer on medium speed until the potatoes are creamy.
3. Cook your 12 slices of bacon and cut into small, crumbly pieces.
4. Pour your potatoes into a 9" by 13" greased pan.
5. Sprinkle your cheese and bacon on top.
6. Bake at 350 degrees for 35 minutes or until your mashed potatoes look golden.

This recipe was selected from our Weir's Country Store 50th Anniversary Cookbook.