



Delicious Recipes

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Mashed Potato Bar

INGREDIENTS

1 lb russet potatoes, peeled and roughly chopped
¼ cup butter
3 shallots, sliced
3 tbsp fresh thyme, stems removed
Salt and pepper to taste
1 cup heavy cream

TOPPINGS

½ cup cheddar cheese
½ cup bacon bits
½ cup caramelized onions
¼ cup green onions
¼ cup gravy
¼ cup sour cream

DIRECTIONS

1. Place potatoes in a large sauce pot, cover with water and bring to a boil.
2. When potatoes are fork tender, drain water and set aside.
3. In a sauce pan, add butter, shallots and stir until tender. Add thyme, salt and pepper, cream and let the flavors infuse until bubbling.
4. Using a potato ricer, process your potatoes into the cream sauce, stir until smooth and serve with your favorite mashed potato toppings.