



Loaded Mashed Potatoes

PREP TIME: 15-20 MIN

COOK TIME: 30 MINS

TOTAL TIME: 11 MINS

SERVINGS: 6-8

WINE PAIRING: 2024 SEMILLON

INGREDIENTS:

3 pounds russet potatoes, peeled and chopped into 1-inch pieces
6 slices bacon, preferably center-cut
1/2 cup whole milk
6 tablespoons (3/4 stick) unsalted butter
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
8 ounces sharp cheddar cheese, shredded (about 2 cups)
1 large bunch fresh chives, finely chopped until you have 1/4 cup
1 cup sour cream (8 ounces)



INSTRUCTIONS:

1. Place 3 pounds peeled and chopped russet potatoes in a large pot. Add enough water to cover the potatoes by 2 inches. Bring to a boil over high heat, about 15 minutes. Reduce the heat to maintain a simmer and cook until the potatoes are tender and can be easily poked with a paring knife, 7 to 10 minutes. Meanwhile, warm the milk mixture and prepare the mix-ins.
2. Place 6 slices bacon in a large skillet in a single layer. Cook over medium heat, flipping halfway through, until crisp, about 8 minutes total. Transfer to a paper towel-lined plate to drain, then crumble into small pieces.
3. Place 1/2 cup whole milk, 6 tablespoons unsalted butter, 1 teaspoon kosher salt, and 1/4 teaspoon black pepper in a medium saucepan. Warm over medium heat, stirring constantly, until the butter is melted, 2 to 5 minutes. Remove from the heat.
4. When the potatoes are ready, drain through a heatproof colander. Place the colander over the pot. When cool enough to handle but still warm, return to the pot and mash with a potato masher until mostly smooth (a few lumps are fine). (Alternatively, pass the potatoes through a ricer or food mill back into the pot.)
5. Add the warm milk mixture, bacon, cheese, 1 cup sour cream, and all but 1 tablespoon of the chives. Stir to combine (the cheese won't be completely melted). Transfer to a serving bowl. Garnish with the reserved chives and serve.