



MAKE AHEAD BACON MASHED POTATOES

3 lbs. potatoes peeled & cubed

**1 pkg. cream cheese (8 oz.),
softened**

1/2 C. sour cream

1/2 C. butter, cubed

1/4 C. 2% milk

1 1/2 tsp. onion powder

1 tsp. salt

1 tsp. garlic powder

1/2 tsp. pepper

1 C. real bacon bits

**1 C. (4 oz.) shredded cheddar
cheese**

3 green onions, chopped

The bacon bits can be
purchased at WP Meat
Company.

Boil potatoes until tender. Drain; mash potatoes with cream cheese, butter, and sour cream. Stir in milk and seasonings. Cook bacon bits or bacon and drain grease. Transfer potato mixture into a greased 13-in by 9-in. baking dish; sprinkle with cheese, bacon bits or bacon, and green onions. Cover and refrigerate until ready to use. Remove from refrigerator 30 mins. before baking. Bake, uncovered, at 350 degrees for 40 to 50 mins.

