

Loaded Garlic Mashed Potatoes

- 1 bulb of garlic
- 3 lbs of red potatoes, un-peeled and cut into chunks
- 1 Tbs. salt
- 1 tsp. fresh ground black pepper
- ¼ cup of butter
- 4 oz. white sharp cheddar cheese, grated
- 6 oz. sour cream
- ¾ lb. cooked bacon, crumbled
- Chopped green onions for garnish

Pre-heat oven to 350 degrees. Wrap garlic in foil, top cut off and drizzled with olive oil, for 30 minutes. Remove flesh when cooked enough.

In a large pot, cook potatoes in enough salted water to cover for 10-15 minutes until tender. Drain and return to pot. Mash with pepper, butter, garlic, and sour cream. Stir in cheese and bacon. Salt and pepper to taste if desired. Serve immediately. Garnish with chopped green onions. Serves 4-6

A recipe from Paula Deen, "Paula's Best Dishes" with adaptations.