

Smoked & Loaded MASHED POTATOES

*Most everyone has had mashed potatoes before, but have you had **Smoked Mashed Potatoes**? These will hands-down be one of the best recipes you've tried in a while. Loaded Smoked Mashed Potatoes aren't traditional, but they are delicious. The success of these potatoes is found in **NOT** whipping them but simply smashing them.*

INGREDIENTS:

Filling

- 5 lbs of Yukon Gold (Yellow) Potatoes
cut into quarters (leave the peel on)
- 1 cup Butter (melted/softened)
- ½ cup Cream Cheese, softened & cubed
- ¾ cup Heavy Cream
- ½ cup Sour Cream
- ½ cup Cheddar Cheese
- ¼ cup Unger Meats Bacon Bit Crumbles (par cooked)
- Salt & Pepper to taste

Toppings

- ½ cup Cheddar Cheese
- ½ cup Unger Meats Bacon Bit Crumbles
- ½ cup Green Onions

DIRECTIONS:

1. Wash potatoes and cut into cubes and boil until they are fork-tender.
2. Drain water from the potatoes. Using a potato masher (not a hand mixer), smash the potatoes and then add butter, cream cheese and heavy cream. Mash until desired consistency.
3. Add salt & pepper to taste and gently fold in sour cream, cheddar cheese and bacon crumbles. Don't over mix it. You may still see some streaks of cheese and sour cream...all good!!
4. Prepare your wood pellet smoker to 225 degrees F.
5. Spread the mashed potatoes into a 12" Cast Iron Skillet. Place the skillet in the smoker and close the lid.
6. Smoke for 1 hour. Remove from the smoker and top with Cheddar Cheese, Bacon Crumbles and green onions. Serve immediately.



DID YOU MAKE THIS RECIPE?

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