

Good Cooking.

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Sweet Onion Mashed Potatoes

Ingredients

- 1 tbsp canola oil
- 2 large sweet onions, thinly sliced
- 1-1/2 lbs Yukon gold potatoes quartered
- 3 cloves garlic chopped
- 1/3 cup sour cream
- 3 tbsp milk
- 2 tbsp melted butter
- 1/2 cup shredded sharp cheddar cheese
- 3 strips of cooked bacon chopped
- 1 tsp dried thyme

Directions

Heat oil in a large nonstick skillet over medium heat; add onions and cook, stirring often until caramelized.

Meanwhile, boil potatoes in a large saucepan for 18 to 22 minutes or until tender.

Drain potatoes; place in a large bowl and mash. Add the sour cream, butter, milk, thyme, salt and pepper (to taste) and mash until blended. Stir in caramelized onions.

Transfer to a serving bowl. Sprinkle with cheese and bacon.

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