
BLT (Bacon, Leek and Sun-Dried Tomato) Mashed Potatoes

From a Phillis Carey cooking class, 3/2011



Creamy deliciousness.

2 1/2 pounds Yukon Gold potatoes, peeled, halved or quartered

1/4 pound bacon, thin bacon, diced

2 cups leeks, sliced in coins, both white and light green

4 tablespoons unsalted butter, melted

1/2 cup half and half, warmed

4 ounces cream cheese

2 tablespoons sun-dried tomato halves, oil packed type, drained, minced

1 teaspoon salt

1/8 teaspoon cayenne

2 tablespoons chives, minced

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 4

1. Place potatoes in a large pot of cold water. Bring water to a boil and add salt to taste, simmer until potatoes are tender, about 15-20 minutes.
2. Cook bacon in a large skillet over medium high heat. Remove bacon to paper towels to drain. Pour off all but 2 T. of drippings (1/4 pound bacon will produce about that much fat). Add the drained leeks and cook for about 6 minutes, until they're tender.
3. Drain potatoes, return to pan and let air dry for 2-3 minutes. Coarsely mash the potatoes, add all the remaining ingredients, stir and serve.

Per Serving (excluding unknown items): 684 Calories; 39g Fat (51.5% calories from fat); 20g Protein; 63g Carbohydrate; 5g Dietary Fiber; 97mg Cholesterol; 1264mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 7 Fat.