

## Ultimate Mashed Potatoes

By Jim Cook

3 1/2 cups chicken broth (homemade or canned)

5 large potatoes cut into 1-inch pieces (about 7 1/2 cups)

1/2 cup sour cream

2 tbsp butter

Generous dash of ground black pepper.

3 slices of bacon cooked and crumbled. ( can use bacon bits)

1/4 cup chopped fresh chives.

### Directions

Heat the broth and potatoes in a 3 quart sauce pan over medium high heat to a boil. Reduce heat to medium. Cover and cook for 10 minutes or until potatoes are tender. Drain, reserving the broth.

Mash the potatoes and put into mixer bowl. Start mixer (Kitchen Aid Mixer works good here). Add 1/4 cup broth, sour cream, butter and black pepper. Add additional broth, if necessary for consistency. Add most of the crumbled bacon and add chives. Stir well, and turn into bowl. Sprinkle remaining bacon on top and serve. It's really good!