



**NORTHLAND**  
POTATOES

# **Brown Butter Mashed Potatoes**

*With Hot Honey and Candied Bacon*

## ***Yields 8 Cups***

### ***Ingredients:***

Mashed Potatoes  
Northern Plains Yellow Potatoes | 5 lbs  
Salted Butter | 2.5 Sticks  
Whole Milk | 2-2.5 C  
Candied Bacon  
Thick Cut Bacon | 2 lbs  
Brown Sugar | 1 C  
Toppings  
Mike's Hot Honey Sauce | To taste  
Salt & Pepper | To taste

## ***Preparation***

Preheat oven to 375°F.

Place bacon on a foiled-lined baking sheet and season with salt & pepper. Sprinkle with brown sugar and lightly pat brown sugar into bacon. Bake for 25-30 minutes until crispy. Once cooled completely, crumble the bacon.

Wash potatoes, rinse them in cold water, and cut them into large chunks. Cook potatoes in salted boiling water for 20-25 min or until tender, then drain.

Melt butter over medium heat and let cook until golden brown, strain through a sieve and add to cooked potatoes.

Slowly add milk while mashing potatoes until smooth. Season with salt and pepper to taste.

To serve, top Brown Butter Mashed Potatoes with crumbled bacon and Mike's hot honey sauce. Enjoy!



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POTATOES

# Red Mashed Potatoes

*With Cheese Sauce, Crispy Fried Onions, and Chives*

## ***Yields 8 Cups***

### ***Ingredients:***

Mashed Potatoes  
Northern Plains Red Potatoes | 5 lbs  
Melted Butter | 1.5 C  
Milk | 2-2.5 C  
Cheese Sauce  
Butter | 1 Tb  
Flour | 1 Tb  
Whole Milk | 3/4 C  
Shredded Sharp Cheddar Cheese | 1-1.5 C  
Onion Powder | 1/2 Tsp  
Garlic Powder | 1 Tsp  
Toppings  
Chives - chopped | 1/3 Cup  
Crispy Fried Onions | 1/2 - 1 C  
Salt & Pepper | To taste

## ***Preparation***

Wash potatoes, rinse them in cold water, and cut them into large chunks. Cook potatoes in salted boiling water for 20-25 min or until tender, then drain.

Return potatoes to pot and add in melted butter and milk. Mash until incorporated and smooth. Add salt and pepper to taste.

### *For the cheese sauce:*

Melt butter in a sauce pan. Once melted, add flour and cook while stirring for 2 minutes.

Slowly add milk and milk vigorously to incorporate. Once smooth and slightly thick, remove from heat and add in cheese. Stir until smooth and creamy.

Add onion powder, garlic powder, and salt and pepper to taste.

To serve, top Red Mashed Potatoes with cheese sauce, crispy fired onions, and chives. Enjoy!