

# German-Inspired Mashed Potatoes with Bacon & Mustard



Serves: 20-25

## Ingredients

- 1 cup bacon, diced
- 1 cup red onion, finely diced
- 2 tbsp. apple cider vinegar
- 4 tbsp. whole grain mustard
- 64 oz. russet potatoes, peeled & cubed 1" thick
- 2 cups Rubix Speed Scratch Potato Base

## How To

1. Heat a large sauté pan over medium heat, add diced bacon and cook until crispy.
2. Remove all but 2 tbsp. of the rendered fat from the pan, add diced red onion and sauté until translucent. Add apple cider vinegar and whole grain mustard and simmer until liquid is absorbed, about 1-2 minutes.
3. Boil potatoes in a large pot of water until tender, about 20 minutes.
4. Drain potatoes in a colander and mash as desired (mixer, ricer, masher, etc.).
5. Combine the potato base and the prepped bacon and onion with the hot mashed potatoes. Serve immediately or hold for service.

