

# Ferraro's Cucina

## Bacon & Gruyere Mashed Potatoes

### Ingredients

**1/2 cup butter, divided**

**1/2 teaspoons salt, divided**

**3/4 teaspoon pepper, divided**

**3 teaspoons minced fresh thyme or 1  
teaspoon dried thyme**

**3-1/2 pounds medium red potatoes,  
halved**

**1 cup 2% milk**

**10 slices bacon strips, cooked and  
crumbled**

**1 cup shredded Gruyere**

**Chopped fresh parsley, optional**

### Preparation

- Place potatoes in a 6-qt stockpot; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 20-25 minutes or until tender. Drain; return to pan.
- Add milk and butter, salt and pepper. Whip to mash potatoes with a masher, leaving small chunks. Stir in bacon and onions; sprinkle with cheese. Let stand, covered, until cheese melts. If desired, sprinkle with parsley.
- Enjoy!

