

Creamy Mashed Potatoes

Ingredients

1 kg. potatoes	100 g. cheese, shredded	3 tbsp. butter
200 ml milk	garlic powder	3 - 4 green onions
200 ml mayonnaise	12 - 16 strips of bacon	salt and pepper

Instructions

1. Peel and cut the potatoes into medium sized pieces. Add to a pot with water to cover and boil until soft, 20 - 30 minutes.
2. Dice the bacon and fry it 10 minutes before the potatoes are done.
3. Warm the milk and mayonnaise in a small saucepan.
4. Drain the potatoes, add warm milk and mayonnaise, butter, and mix. Mash with a potato masher.
5. Add salt, pepper, and garlic powder to taste and continue mashing the mix.
6. Once the mix is homogeneous incorporate the shredded cheese and fried bacon.
7. Serve, top with chopped green onions.