

Three Cheese Mashed Potato Bake



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5 to 6 medium baking potatoes, peeled and chopped
1/4 cup half and half cream
2 to 3 tablespoons butter
2 tablespoons bacon bits
1 teaspoon dried cilantro
1/4 teaspoon dried garlic
Pinch ground cayenne pepper
1/3 cup shredded Monterey Jack cheese
1/3 cup prepared cheese product, thinly sliced
1/4 cup shredded Cheddar cheese

Boil potatoes in salted water until tender, approximately 20 to 25 minutes. Drain. Add half and half cream, butter, bacon bits, cilantro, garlic, and cayenne pepper to potatoes. Mash with an electric mixer first on low speed, and then on medium high until smooth.

Transfer potatoes to a greased 2 quart baking dish. Top with cheeses. Bake uncovered at 350 degrees for 20 minutes, or until cheese is melted.