



## Pumpkin Sage Bacon Mashed Potatoes

Source : Brit.co

### INGREDIENTS

- 3 pounds potatoes
- 10 Tablespoons salted butter
- sage
- 1 cup whole milk
- 1/2 cup heavy whipping cream
- 12-15 slices of bacon, cooked and chopped into small pieces
- 1 cup pumpkin puree
- salt and pepper, to taste

### DIRECTIONS

1. Bring a large pot of water to boil over medium heat. Peel and chop potatoes. Add to the boiling water and simmer for 15-20 minutes, or until fork tender. Drain and set aside in a large bowl.
2. While the potatoes are boiling, heat a large saucepan over medium heat. Add butter, and heat until melted. Add sage to the warm butter (we used 15 leaves or so). Cook over medium heat until the butter begins to brown and the sage leaves are crisp, about 3-5 minutes. Transfer the sage leaves to a paper towel.
3. Add whole milk and heavy whipping cream to the butter. Stir until warmed through. Mash potatoes. Add the milk and butter mixture to the mashed potatoes. Fold in the bacon, pumpkin puree and salt and pepper.
4. Spoon the mashed potatoes into a bowl and top with more bacon and a few fried sage leaves. Enjoy!

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