

Pumpkin, Bacon and Crispy Sage Mashers

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Servings: 6

1 can (15 ounce) pumpkin puree'
2 pounds Yukon Gold potatoes, peeled and cut into 1-1/2 chunks
sea salt
1 tablespoon olive oil
1 pound bacon, cut into 1/4-inch pieces
2 tablespoons fresh sage, roughly chopped
2 sticks unsalted butter, softened
1/2 cup sour cream
1/2 teaspoon freshly ground black pepper

Preparation Time: 15 minutes

Cook Time: 30 minutes

Place a one-quarter sheet pan in the oven. Preheat the oven to 350 degrees.

Once preheated, carefully spread the pumpkin puree' in an even layer onto the hot sheet pan. Bake for 20 minutes, stirring halfway through.

Meanwhile, place the potatoes in a large stockpot filled with cold water. Season generously with salt (don't be skimpy!).

Meanwhile, in a large skillet, warm the oil over medium-high heat. Add the bacon and cook for about 12 minutes, stirring often, until crispy. Add the sage and cook until vibrant green, crispy and fragrant, about 30 seconds. Using a slotted spoon, transfer the bacon and sage to a paper towel-lined plate and reserve the rendered bacon grease.

Reserve 3/4 cup of the potato cooking liquid, then drain the potatoes in a colander.

Transfer the potatoes to a stand mixer fitted with the paddle attachment. Mix over medium speed until smooth. Add the butter mix until fully incorporated. Add the roasted pumpkin puree', sour cream, pepper and 1/4 cup of the bacon grease. Mix to combine. Add the reserved cooking liquid, a couple of teaspoon at a time, as needed, until a creamy texture is achieved. Fold in half of the bacon and sage mixture. Season with salt to taste.

Transfer to a serving platter or bowl and top with the remaining bacon and sage, a drizzle of the bacon grease and freshly ground black pepper. Serve immediately.

Per Serving (excluding unknown items): 893 Calories; 74g Fat (75.0% calories from fat); 27g Protein; 28g Carbohydrate; 2g Dietary Fiber; 156mg Cholesterol; 1231mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Non-Fat Milk; 13 Fat.