



Total Time
20 MIN.

Serving Size
4 OZ / 125 ML

Difficulty
EASY

An indulgent and flavourful dish made with Artisan by Stockpot® Chicken Stock, real cream and crisp julienned bacon.

Yields
10

INGREDIENTS

	WEIGHT	MEASURE
Potatoes, Yukon gold	8 na	8 na
Artisan by Stockpot® Chicken Stock	6 cups	11/2 L
Cream	1 cup	250 mL
Garlic Cloves, minced	2 na	2 na
Bacon, julienne and cooked	2 oz	60 g
Chives, chopped	1 tbsp	15 mL
Pepper, white ground	1/2 tsp	3 mL

INSTRUCTIONS

1. Place potatoes into a pot and cover with chicken stock.
2. Bring to a boil and simmer until soft.
3. Heat cream with garlic in a pot to a simmer and place to the side.
4. Drain the potatoes* and reserve 1/4 cup of stock.
5. Mash potatoes until smooth, add the 1/4 cup stock, cream and mix well.
6. Fold in the bacon and chives into the mash potatoes.



Tip

* Keep the drained stock to make a soup.