

GFWC Women's Civic League of Cheyenne

Mashed Potato Bar

A fun meal with which to start out the New Year!

Ingredients:

| | |
|----------------------------------|---|
| 12 cups mashed potatoes | 2 cups minced red onion |
| 1½ cups salted butter, room temp | 2 cups chopped green onion |
| ¼ cup salt | 2 cups chopped chives |
| ¼ cup ground black pepper | 6 cups broccoli florets, cooked, but firm |
| 1½ cups sour cream | 6 cups chili (with or without beans) |
| 3 cups cheese sauce | 1½ cups cooked and crumbled bacon |
| 1 lb shredded cheddar cheese | 4½ cups chopped ham |

Instructions:

Prepare mashed potatoes in the usual manner. (We prefer them with lumps for our mashed potato bar.) You will want to use a slow cooker to keep the potatoes warm.

Prep your toppings, putting each topping in a separate dish for serving. Prepping may involve cooking, re-heating, or simply chopping. Cheese sauce and chili will need to be kept warmed in mini crockpots.

Glass parfait cups are perfect for guests to use in layering their mashed potato creations, but just about any container may be used—bowls, deep salad plates, etc.

Other ideas for potato bar toppings: cooked cauliflower, mini meatballs, beef taco meat, pulled pork, Little Smokies cooked and cut into pieces, cooked sausage crumbles, chopped tomatoes, guacamole, salsa, etc.

