



Bacon Mashed Potato Pie

total time: 50 min | servings: 8 | \$1.38 per serving*

INGREDIENTS

- 60 butter crackers
- 1 tablespoons melted butter
- 1 egg
- 1 8-oz package of instant mashed potatoes
- 1/2 cup sour cream
- 1 1/2 cups shredded cheddar cheese
- 1 teaspoon pepper
- 1 package Bar-S Bacon, cooked and chopped
- 1/2 cup green onion, chopped
- chives (optional)

GET COOKING

1. Preheat Oven to 350 F.
2. In a food processor, grind butter crackers into a fine sandy texture.
3. Mix in melted butter and pour into the base of a 9-inch pie pan to create the crust for your pie.
4. Use a cup or measuring cup to press crust firmly into dish and then smooth it out.
5. Cook crust in oven for 10 minutes and then allow to cool for 10 minutes.
6. While crust is cooking and cooling, prepare instant potatoes according to the instructions on package substituting 1/2 cup sour cream for 1/2 cup of the water.
7. Spread half of the mashed potatoes over crust to create a layer about 1/4-1/2 inch thick.
8. Sprinkle half of the cooked chopped bacon over the mashed potatoes.
9. Cover the bacon with about 3/4 cup shredded cheddar cheese, saving the rest for the top layer of the pie.
10. Spread the other half of the mashed potatoes over the shredded cheese with a spatula or butter knife.
11. Sprinkle remaining pieces of chopped bacon over the top and then remaining shredded cheddar to top off pie.
12. Bake for 20 minutes at 350 F.
13. Serve with sour cream and chives.