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Recipe Title: Stuffed Mashed Potatoes

Recipe Ingredients:

Mashed Potatoes:

- 2 pounds baking potatoes, peeled and quartered
- 1 cup milk
- salt and pepper to taste
- 2 tablespoons butter

The Beef Filling:

- 1 pound ground beef
- 1 tablespoon garlic
- salt and pepper to taste
- 2 sprigs flat-leaf parsley, chopped fine
- 1/3 cup crumbled bacon
- 1 1/2 cups (6 ounces) shredded Cheddar cheese
- 1/2 cup Parmesan cheese
- Oil for the pan

Recipe Instructions:

Mashed Potatoes:

1. Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.
2. In a small saucepan heat butter and milk over low heat until butter is melted. Using a potato masher or electric beater, slowly blend milk mixture into potatoes until smooth and creamy. Season with salt and pepper to taste.

For the Beef Filling:

3. Cook the bacon first, then add the garlic and ground beef. Cook and stir ground beef in an oven over medium-high heat until meat starts to brown and seasoned beef is crumbly and no longer pink.
4. Spread half of the mashed potato in the oiled dish.
5. Spread all of the filling over the potatoes and the Cheddar cheese over the filling. Cover with the other half of the mashed potatoes.
6. Cover with the Parmesan cheese and put in the oven till the cheese melt.