**Instructions**

Clean and peel potatoes and cut them into quarters. Cover with water and boil till soft on stove top. While potatoes are boiling, cut onions into nice thin slices, then set aside and cut bacon into strips and fry. Once bacon is done, remove from pan while leaving grease in pan. Fry onions in bacon greased pan on medium heat, and add a tbsp. of butter to caramelize them.

Once the potatoes are nice and tender, add 3 tbsp of butter and ½ cup of cream and whip them till smooth. Scoop mashed potatoes onto serving plate, and top with bacon slices and caramelised onion.

**Ingredients**

600g russet potatoes (about 6 small potatoes)

6+ strips of bacon

1 whole yellow onion

½ cup of cream

4 tbsp of butter

Parsley or leek

Nutmeg