

## Non-Dairy Buttermilk Bacon Mashed Potatoes

From: Jennie @ On the table tonight

1 head garlic  
Olive oil  
5 lbs. russet potatoes, peeled and diced  
1 stick non-dairy butter  
2-1/2 c. plain soy milk  
1 T. apple cider vinegar  
1 c. cooked pepper bacon, crumbled  
Kosher salt and freshly ground black pepper, to taste

Preheat oven to 350 degrees F. Cut the top off of a head of garlic and drizzle with olive oil. Wrap whole thing in tinfoil and roast for 40 minutes. Remove from oven and let cool.

In a large pot, place potatoes and cover with cool water. Bring to a boil and cook until potatoes are soft. Drain and rinse. Return to pot.

While potatoes are cooking, add vinegar to soy milk and set aside to curdle.

In the pot with the potatoes, add butter, cut up into chunks. Unwrap the garlic and squeeze each roasted clove into the pot. Add soy milk mixture and start mashing. Keep mashing potatoes until everything is well mixed, the potatoes reach the desired consistency. Add bacon, salt and pepper to taste, stir to incorporate.