

## Twice baked potato

### Ingredients:

4 large baking potatoes

4 slices of bacon

1 cup sour cream

½ cup milk

2tbsp. butter

Salt and pepper

1 cup shredded cheddar cheese

½ cup chopped chives

Preheat oven to 350 degrees and bake potatoes for one hour.

Meanwhile, cook bacon in a large skillet until done and set on paper towels to drain off the grease. Once the bacon cools, crumble it up in a bowl and set aside.

When potatoes are done, let them cool and then split in half down the middle lengthwise.

Take a spoon and scoop out most of the potato and put into a large bowl, but leave some of the pulp on the inside, about a 1/8<sup>th</sup> of an inch to give the shells some support.

Add to the potatoes, the sour cream, the milk and half the cheese. Mix until creamy either by hand with a potato masher or you can use a mixer.

Spoon the mixture into the potato skins and top with chives and remaining cheese. Bake until the cheese is melted which usually takes about 10-15 minutes.