

Baked Potato Salad

Ingredients:

6 large russet baking potatoes
½ lb butter, melted
12 slices of thick bacon, cooked, crumbled
2 cup sour cream
1 cup shredded cheddar cheese
½ cup sliced green onion (green ends only) or chives
1 tbsp salt
1 tbsp pepper
Milk as needed

Directions:

1. Bake potatoes until done at 475° (~ 1¼ hrs), then cool to room temp or refrigerate
2. Peel potatoes and cut into 3/8" cubes
3. Add melted butter, sour cream and cheddar cheese – gently blend together.
4. Thin with milk as necessary.
5. Blend in crumbled bacon, green onions, salt and pepper to taste.
6. Can be served warm or cold – best if let to sit for several days to enhance flavor.

WNK
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