

Twice Baked Potatoes

Ingredients:

- 4 large Baking Potatoes
- 8 slices Bacon
- 1 cup Sour Cream or Yogurt
- ½ cup Milk
- 4 tbsp Butter
- ½ tsp kosher Salt and fresh ground Pepper
- 1 cup shredded Cheddar Cheese, divided
- 8 green Onions, or Chives -¾ to 1 cup diced
- 1-2 tbsp Paprika

Directions:

Preheat oven to 375° F.

Rub olive oil on skin of potato, salt, then wrap individually in foil.

Bake potatoes in oven for 1 hour.

Fry bacon, dry on paper towel and crumble.

When potatoes are done, half lengthwise, scoop potato flesh with spoon into large bowl leaving at least ¼ inch of potato flesh attached to skins.

Add ½ cup sour cream, ¼ cup milk, butter, salt, pepper, ½ cup cheese and ½ the green onions or chives. (retain half of your wet ingredients, the milk & sour cream, to add as needed. Don't make mixture runny)

Mash and mix until creamy and spoon mixture into the potato skins.

Top each with remaining cheese, green onion/chive and bacon.

Bake for another 15 minutes.

Sprinkle finished skins with paprika and serve.