



Ultimate Twice Baked Potatoes



Prep	Cook	Ready In
15 m	1 h 15 m	1 h 30 m

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SAFEWAY

Safeway
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"I made these up years ago and have been making them ever since. They are always a big hit. These potatoes make a wonderful side dish for any meal and are terrific heated up the next day for lunch."

Ingredients

4 large baking potatoes	1/2 teaspoon salt
8 slices bacon	1/2 teaspoon pepper
1 cup sour cream	1 cup shredded Cheddar cheese, divided
1/2 cup milk	8 green onions, sliced, divided
4 tablespoons butter	

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Bake potatoes in preheated oven for 1 hour.
- 3 Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.
- 4 When potatoes are done allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl; save skins. To the potato flesh add sour cream, milk, butter, salt, pepper, 1/2 cup cheese and 1/2 the green onions. Mix with a hand mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and bacon.
- 5 Bake for another 15 minutes.

Potatoes Russet

10 for \$3.99 - expires
in 3 days

Oscar Mayer Bacon

Maple

\$6.99 - expires in 3
days

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