



Twice Baked Potato

INGREDIENTS:

- 5 large Baking Potatoes.....
- ½ cup of Sour Cream.....
- ½ cup of shredded Cheddar Cheese.....
- ½ cup Land of Lakes Butter.....
- ½ cup of real Bacon Bits.....
- ¼ cup of chopped Chives.....
- 4 Ramekin Cups.....
- Salt and Pepper to taste.....

PREPARATION:

- Cook enough thick sliced Bacon to make ½ cup of chopped Bacon Bits. Prick 5 large Baking Potatoes with a fork and place in oven on a cookie sheet in a 350° oven. Bake for 1 hour or until soft. Place Potatoes in bowl with skin removed.
- Add Sour Cream, Cheddar Cheese, Land of Lakes Butter, Bacon Bits, and Chives into bowl. Mash together until well mixed with Potatoes. Salt and Pepper to taste and mix again.
- Scoop heaping helping into each Ramekin Cup. Place Ramekin Cups on cookie sheet in 350° oven for 25 to 30 minutes.

SERVES 4