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CHEESY TWICE BAKED POTATOES (Serves 4)

4 lg. baking potatoes, baked until done
¾ can evaporated milk
1 cube butter
1 c. sharp cheddar cheese, shredded
½ c. green onion, chopped, or chives
½ c. Hormel real bacon pieces, or to taste

Cut in half lengthwise.

Scoop out half of potato, leaving the shell intact.

In large mixing bowl, mix potatoes, milk, ¾ cube butter, ½ c. cheese and bacon bits.

Mix until creamy. Add green onions.

Put shells into 9x13 baking pan.

Scoop potato mixture into shells.

Put 1 tsp. butter in center of each potato.

Add ½ c. shredded cheese on top.

Bake at 400°F for about 40 minutes, until tops are golden and crispy.