

Twice Baked Potatoes

3 small russet potatoes or 1 potato per person

¼ cup buttermilk (or milk)

3 TBL sour cream

¼ teaspoon garlic powder

2 TBL butter, melted

1 green onion, sliced thin

1 ½ pieces of bacon cooked crisp and chopped or 3 tablespoons bacon bits

¾ cups shredded cheddar cheese

salt and pepper to taste

Instructions

1. Preheat the oven to 375 degrees. Wash potatoes and poke with a fork. Bake potatoes in the oven for 1 hour or microwave until soft. Allow to cool slightly.
2. Slice each potato in 1/2 lengthwise. Scoop out the pulp of the potato leaving a 1/8" shell.
3. In a bowl, mash potatoes, sour cream, butter, garlic powder, salt and pepper until smooth. Add buttermilk as needed to create a creamy texture. Stir in green onion, bacon and ½ cup cheddar cheese.
4. Fill each skin with the mashed potato filling and top with remaining ¼ cup cheese.
5. Bake for 15-20 minutes or until heated through and cheese is melted.