

Stuffed Potatoes

Written by

Thursday, 23 June 2011 16:29 - Last Updated Saturday, 22 August 2015 18:23

I have added ground meat, shrimp, or pulled pork to this recipe for a tasty treat while watching your favorite team on TV!

Ingredients:

- 5 medium to large Yukon Gold or baking potatoes
- Vegetable oil
- ¼ pound bacon
- 1 cup finely chopped onion
- ½ cup finely chopped green onions
- 6 ounces cream cheese, softened
- 1 cup hot Half and Half
- 1/3 cup grated cheddar cheese
- ½ pint sour cream
- ½ stick butter
- Salt and pepper to taste
- Paprika
- Grated cheddar cheese for topping
- Chopped fresh chives for garnish

Directions:

1. Rub potatoes with oil and bake in 375° oven for 1 hour until small knife blade can be inserted easily; remove and set aside
2. Into a skillet fry bacon until crisp; remove and set on paper towel

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3. Into the bacon drippings sauté onion and green onions until wilted
4. In a bowl mix the sauteed vegetables with the cream cheese until thoroughly blended
5. Split potatoes in half lengthwise, scoop out inside leaving approximately 1/8" wall; add potatoes, 1/3 cup cheddar cheese, sour cream and butter to the cream cheese and vegetables

6. Slowly add the heated Half & Half mixing continuously; add bacon bits, salt and pepper
7. Season with salt and pepper the inside shells of the potatoes; stuff potatoes with the mixture; top with grated cheese, bacon, and chives

Serves 6-8

Note: As a meal, small cooked shrimp, ham, sautéed sausage may be added to stuffing mix