

Stuffed Baked Potatoes

Sour Cream

Green Onions

Small Onion

Bacon

Old cheddar cheese

Russet potatoes large (8)

Salt

Pepper

Butter



Wash and bake whole potatoes for approximately 1 hour at 375 degrees.

Meanwhile fry bacon, drain and chop into bacon bits.

Shred cheddar cheese

Clean and separate the white from the green onions

Sauté onions in butter until translucent

When potatoes are done, cut lengthwise, scoop out the potato into a bowl, set potato shells aside, you will need later. Add butter and sautéed onions, and some of the shredded cheese. Salt and pepper to taste.

Mash all together and scoop back into the hallowed-out potato skins. Top with cheese, green onion, and bacon bits. Bake for an additional 15 minutes.

Serve hot with sour cream, bacon and green onion