

Blur Cheese-Bacon Potatoes

*Mrs Theodore Brown Jr
St Timothy's - Hale Schools - Raleigh, NC - 1976*

Servings: 4

*4 medium baking potatoes
1 ounce (1/4 cup) blue
cheese, crumbled
4 tablespoons butter or
margarine
dash pepper
1/2 cup sour cream
1/4 cup milk
3/4 teaspoon salt
4 slices bacon, crisp-
cooked, drained and
crumbled*

Rub the potatoes with shortening. Bake in a hot oven (400 degrees) for one hour until the potatoes are done. Remove from the oven. Cut a lengthwise slice from the top of each potato.

Scoop out the inside of each potato. Mash in a bowl and add the sour cream, blue cheese, milk, butter, salt and pepper. Beat with an electric mixer until fluffy.

Spoon the mixture lightly into the potato shells. Do not mound up. Place on a baking sheet.

Return to a hot oven for 15 minutes or until heated through. Sprinkle each with crumbled bacon.

(These potatoes can be made one day ahead.)

Per Serving (excluding unknown items): 455 Calories; 29g Fat (57.5% calories from fat); 13g Protein; 36g Carbohydrate; 3g Dietary Fiber; 73mg Cholesterol; 1047mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 5 Fat.