

Baked Stuffed Potatoes

Trina Jones

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 teaspoon salt
1 tablespoon chives
2 tablespoons cooked
bacon
4 ounces butter, melted
1/8 teaspoon pepper
1/8 teaspoon Accent®
seasoning mix
1 tablespoon sour cream
3 1/2 tablespoons grated
Parmesan cheese
milk*

Bake the potatoes until done.

Slice about one-quarter off the top of the potato.
Scoop out the potato flesh into a bowl.

Mash the potato flesh with milk, adding carefully
so as not to make the mixture too liquidy.

Add the salt, chives, bacon, butter, pepper,
Accent, Parmesan cheese and sour cream. Mix
well.

Restuff the potato skins with the mixture.

Brown in the oven before serving.

Per Serving (excluding unknown items): 1096 Calories; 115g Fat (93.0% calories from fat); 18g Protein; 2g Carbohydrate; trace Dietary Fiber; 294mg Cholesterol; 3946mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 21 1/2 Fat.