
Cattlemen`s Club Twice-Baked Potatoes

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

5 large potatoes, scrubbed and halved
1/3 cup half-and-half
1 cup sour cream
3 tablespoons green onions or chives, minced
4 strips bacon, fried and crumbled
1/2 teaspoon parsley
1 cup cheddar cheese, grated
1 1/2 to 2 teaspoons salt
1/2 teaspoon pepper
1/4 teaspoon garlic salt
1 egg, beaten
1/3 cup butter
1/2 cup mushrooms, sliced and saute'd in butter

Bake the potatoes for one hour at 350 degrees or until tender in the center. Cut in half lengthwise. Scoop out the potato carefully as to not tear the skins.

In a bowl, mash the potato flesh with a mixer. Add the half-and-half and continue to beat until smooth. Add all the other ingredients and mix well. The mixture should be somewhat softer than regular mashed potatoes to prevent drying out when baking again.

Fill the skin shells with the mashed potato mixture and arrange on a baking sheet. Top each with extra grated cheese.

Bake at 350 degrees for 20 minutes.

(Great with steaks.)

Yield: 8 to 10 servings

Side Dishes

Per Serving (excluding unknown items): 2152 Calories; 159g Fat (65.6% calories from fat); 63g Protein; 124g Carbohydrate; 11g Dietary Fiber; 604mg Cholesterol; 5611mg Sodium. Exchanges: 7 1/2 Grain(Starch); 6 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 28 Fat; 0 Other Carbohydrates.