

# Stuffed Baked Potatoes

*Belle Bright - Stuart, IA*

*Treasure Classics - National LP Gas Association - 1985*

## **Servings: 4**

*4 baking potatoes  
butter  
4 slices bacon, chopped  
1/4 cup green onions,  
chopped  
3 tablespoons vinegar  
1 tablespoon sugar  
1 teaspoon salt (to taste)  
1 tablespoon pepper (to  
taste)  
4 slices cheese*

## **Preparation Time: 20 minutes**

### **Bake Time: 1 hour 15 minutes**

Wash the potatoes and rub the skins with butter.

Bake at 425 degrees for one hour or until done. Allow to cool to the touch. Slice the skin away from the top of each potato. Carefully scoop out the pulp leaving the skin intact. Mash the pulp.

In a skillet, cook the bacon and drain, reserving the drippings. Saute' the onion in the bacon drippings.

In a bowl, combine the potato pulp, bacon, onion, bacon drippings, vinegar, sugar, salt and pepper. Stir well. Stuff the shells with the potato mixture. Top with cheese.

Bake in the oven at 425 degrees until hot and the cheese melts (approximately 10 to 15 minutes).

Best when served with a meat dish.

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Per Serving (excluding unknown items): 197 Calories; 3g Fat (14.7% calories from fat); 6g Protein; 37g Carbohydrate; 3g Dietary Fiber; 5mg Cholesterol; 113mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Fat; 1/2 Other Carbohydrates.