

# TIM FARMER'S COUNTRY KITCHEN

## TWICE BAKED POTATOES

*Baking Potatoes*

*Sour cream*

*Butter*

*Cheese*

*Salt*

*Pepper*

*Bacon*



Poke holes in potatoes with a fork on all sides. Place in oven 400 degrees for 1 hour or until soft. Let cool slightly. Cut slit in the top and scoop out insides, leaving skin/shell intact. Place scooped out potato in bowl and mix together with remaining ingredients until smooth. Scoop back into skin/shells and top with more cheese and bacon (optional). Heat in oven until cheese is melted and serve.