**TWICE BAKED POTATOES**

**Ingredients**:

5 potatoes

2 slices bacon

1 green onion

1/2 c. sour cream

4 Tbsp. butter

1/2 tsp. salt

1/4 tsp. pepper

1 c. shredded cheddar cheese

**Directions:**

1. Wash the potatoes thoroughly then prick the potato skins with a fork.
2. Cook potatoes in microwave 10 minutes on high.
3. Cook bacon in a skillet on medium heat (about a 5). Drain, crumble, set aside.
4. Slice the green onion and set aside.
5. When potatoes are done allow to cool; slice the potatoes in half lengthwise.
6. Scoop the flesh into mixing bowl. Save the potato skins.
7. Add sour cream, butter, salt, and pepper.
8. Mix with Kitchen Aid until well blended.
9. Spoon mashed potatoes back into skins.
10. Top with cheese, green onion and bacon.
11. Cook in microwave until cheese melts (about 1-2 minutes).
12. Show the teacher your final product before you eat. Enjoy! ☺