

Twice Baked Potatoes

Write the **number of people present in your kitchen today** in in the blanks below.
Then multiply each amount by that number.

INGREDIENTS

___ x ½ large baking potatoes = _____ halves or _____ whole potatoes

1 slice of bacon per kitchen

___ X 2 Tb sour cream = _____

___ X 2 Tb milk = _____

___ X 2 tsp butter = _____

¼ tsp **salt** for 4 people, up to ½ tsp salt for 6

¼ tsp **pepper** for 4 people, up to ½ tsp salt for 6

___ X 3 Tb shredded Cheddar cheese, divided in 2 bowls

1 green onion, sliced, divided in 2 bowls



Remember:

3 tsp. = 1 Tb

16 Tb = 1 cup

8 Tb = 1/2 cup

DIRECTIONS

Preheat oven to 350 degrees.

Wash potatoes, pierce several times with a fork and bake potatoes in preheated oven for 1 hour.

Meanwhile, place bacon in a large skillet. Fry over medium high heat until evenly brown. Drain on a paper towel, crumble and set aside.

When potatoes are done allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl; save skins. To the potato flesh add sour cream, milk, butter, salt, pepper, 1/2 cup cheese and 1/2 the green onions. Mix with a mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and bacon. Bake for another 15 minutes.