

Loaded Baby Potatoes

Makes a great side dish for four people



Ingredients

- 1 pound baby gold potatoes
- 2 tablespoons olive oil
- ½ cup sour cream
- 5 strips fully cooked bacon, cut into small pieces
- 2-3 tablespoons half-and-half
- 2 tablespoons chives, finely chopped
- 1 cup shredded cheddar cheese, divided
- Kosher salt and pepper to taste

Steps

1. In a medium-size pot combine 1.5 quarts of water and one pound baby potatoes. Cover and bring to a boil. Remove cover and continue to boil until the potatoes are “fork-tender”. Drain and rinse potatoes in cool water.
2. Spray a 8 X 11 pan with olive oil. Cut potatoes in half lengthwise and carefully scoop out most of the potato center being careful to keep the skin shell intact. Put the potato filling in a medium-size bowl. Place the skins on the pan with the oil.
3. Preheat oven to 350°F.
4. Now add sour cream and bacon to the bowl with the potato centers. Mash well insuring you are working out all the lumps. Add the half-and-half and season with salt and pepper. Add half of the shredded cheese and all the chives next and stir to just combine. If you want, you can put the mixture in a pastry bag (or plastic bag) to pipe.
5. Spoon or pipe the potato mixture into each hollowed out half. Sprinkle the tops with the remaining shredded cheese. Bake for about 15 minutes or until cheese is melty. Serve immediately.