**Twice Baked Potato with “The Works”**

Makes 2-3 Servings



1 large russet potato

1 slice of bacon, chopped

1 green onion, finely chopped

30 mL sour cream

50 mL grated cheddar cheese

salt and pepper to taste

1. Preheat oven to 350˚F.
2. Wash potato and green onion.
3. Pierce potato a few times with a fork. Place on paper towel in microwave. Microwave on high for 6-8 minutes, or until potato feels tender/soft when pierced with a fork. Let potato cool for a few minutes before handling.
4. Meanwhile, in a frying pan over medium-high heat, brown bacon pieces. Cover a small plate with a piece of paper towel and then transfer browned bacon pieces onto paper towel. **Do not pour bacon grease down sink.** Pour into class can for grease or wipe cooled pan with a paper towel and dispose in garbage can. Allow the frying pan to cool for a few minutes before soaking in hot, soapy water.
5. **Alternatively**, cook bacon pieces between paper towels on a plate in the microwave after your potato is cooked. Use high power and cook for about 20-30 seconds. Check to see if it’s cooked. If not, cook for 10-15 seconds longer at a time, checking after each cooking time.
6. Reserve a few pieces of green onion to sprinkle on top after baking. In a medium mixing bowl, stir together the remaining chopped green onions, sour cream, grated cheddar cheese, bacon pieces and salt and pepper to taste.
7. When the potato is cool enough to handle, carefully cut it in half lengthwise. Scoop out most of the flesh (leave about 2-3 mm to form the shell/bowl) and add to the mixing bowl with other ingredients. Mix all ingredients together with a fork, mashing the potato mixture.
8. Scoop mixture back into potato skins.
9. Place potatoes onto a cookie sheet and bake in oven at 350˚F for 15 minutes until potato mixture inside potato skin is hot.
10. Allow to cool for 3 minutes before eating. Sprinkle with reserved green onion and then serve on a plate.