



Bacon and Cheddar Twice Baked Potatoes



What You Need

6 baking potatoes (medium sized)

2 Tbsp. canola oil

1 1/2 tsp. salt (divided)

½ tsp white pepper (black is fine too)

1 Tbsp. thyme (stem removed) (extra for garnish if desired)

1/2 cup Mascarpone cheese

1/4 cup butter (softened)

1/3 cup milk

1 cup cheddar cheese (shredded)

6 slices bacon

1 clove garlic (crushed)

1/2 tsp. pepper

paper lunch bag or paper towels

baking pan (cookie sheet pan)

mixing bowl

whisk

hand mixer

Before You Start

Preheat oven to 425 ° Prepare potatoes (wash and dry) and poke with a fork.

Let's Make It!

In a mixing bowl add oil, garlic, ½ of the salt and thyme, mix well with whisk, add potatoes to coat well. Place potatoes on cookie sheet. Bake until tender (about an hour.) Then remove from oven and let cool. Reduce oven heat to 350°

While the potatoes are cooling, use your preferred method to cook the bacon until crispy, place on paper towel or brown bag and pat dry. When cooled enough break into small pieces and set aside.

When potatoes have cooled, cut in half. Using a spoon scoop out the insides of the potato and add to mixing bowl (leaving shells unbroken). Add Mascarpone cheese, garlic, butter and milk to the mixing bowl. Using an electric mixer on low speed, mix to combine, add cheddar cheese, bacon, salt and pepper, mix well to combine all bowl ingredients. Spoon into potato shells. Place them on the baking sheet and cook until well heated (about 30 minutes).

Katies Tidbits* try using different cheeses, exchange mascarpone cheese for cream cheese or Greek yogurt.

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