

Baked Potato and Bacon Casserole

By: Brianna Hammond, Grade 10

Ingredients:

- 2 large potatoes
- 1/2 pound lean bacon
- 3/4 cup shredded cheddar cheese
- 1/2 cup sour cream
- 1/4 cup milk
- 2 tablespoons melted butter
- 1 teaspoons dried chives
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- another 3/4 cup shredded cheddar cheese

Steps:

1. Preheat oven to 400 degrees F. Grease a 9x13-inch casserole dish.
2. Use a toothpick to poke a few holes in each potato.
3. Bake potatoes in the preheated oven for about an hour or until fully cooked, then cool for about 15 minutes.

4. Put the bacon in a large skillet and cook over medium-high heat, turning occasionally for about 19 minutes or until evenly brown. Drain the bacon on paper towels and crumble.
5. Cut a thin slice from each side of each potato, carefully scoop out the inside and transfer to a bowl. Mix the 3/4 cup cheddar cheese, sour cream, milk, butter, chives, salt, black pepper, and garlic pepper with the potatoes. Spread the potato mixture into the prepared casserole dish. Top it with the other 3/4 cheddar cheese and the crumbled bacon.
6. Bake in the prepared oven for about 10 to 15 minutes or until bubbling. Cool for about 5 minutes before digging in.

