



Uploaded to the VFC Website

▶▶▶ June 2015 ◀◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

If Veterans don't help Veterans, who will?

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



Steak House Twice Baked Potatoes

- 8 Ounces Cream Cheese
- 1 Cup Milk
- 1/2 Cup Sour Cream
- 4 Tbsp unsalted butter
- 1 1/2 Cups Shredded Sharp Cheddar Cheese
- 1/2 Pound Bacon (sliced)
- 2 Tbsp Fresh chopped parsley
- 6 Baking Potatoes
- 1 Pinch salt and pepper

- 1) Cook potatoes in microwave until fork tender (about 20 minutes)
- 2) While hot, cut top portion of potato off and place in large bowl
- 3) Scoop out the soft potato with a spoon, careful to leave skin intact, and place in bowl
- 4) Add butter, sour cream, and cream cheese
- 5) Mix until combined
- 6) Slowly add milk while stirring
- 7) Fold in cheddar cheese, bacon, and parsley
- 8) Add salt and pepper to taste
- 9) Fill the potato skins with the potato mixture, making sure to overload the skins
- 10) Place on baking sheet
- 11) Place potatoes in a 400 degree oven for 8-10 minutes or until golden brown

Makes 6 Servings