Loaded and Smashed Baked Potatoes



A full aluminum baking pan feeds approx. 8-10 persons.

Everyone loves a great baked potato. This variation feeds a crowd without all the mess.

* 5 lbs of Idaho/Russet Potatoes cleaned and halved
* 1 bunch of green onions – chopped finely
* .25 of a bunch of chives – chopped finely
* 1 Lb Smoked Bacon – fried and chopped
* 1 Lb Unsalted Butter – cubed
* 8 oz. of 5% Cream
* 1 qu. Sour Cream

1. Clean potatoes and halve, then bake at 400 for 45 min.
2. Fry 1lb of bacon to chewy crunchy texture, and chop
3. Let potatoes rest for 30 minutes, then smash with a mashers…leaving whole chunks
4. Add, green onion, chive, bacon, and cubed butter evenly over the smashed potatoes
5. Top with the cream all around
6. Bake in oven at 350 degrees for 20 minutes
7. Serve with Sour Cream