

Twice Baked Potato Casserole

Taste of Home Magazine, Premiere Edition

Servings: 6



"My daughter gave me this recipe because she knows I love potatoes," relates Betty Miars of Anna, Ohio. The hearty casserole is loaded with a palate-pleasing combination of bacon, cheeses, green onions and sour cream.

Ingredients

6 medium unpeeled potatoes, baked
¼ teaspoon salt
¼ teaspoon pepper
1 pound sliced bacon, cooked and crumbled
3 cups (24 ounces) sour cream
2 cups (8 ounces) shredded mozzarella cheese
2 cups (8 ounces) shredded cheddar cheese
2 green onions, chopped

Cooking Method

Cut baked potatoes into 1-in. cubes.

- Place half in a greased 13-in. x 9-in. x 2-in. baking dish.
- Sprinkle with half of the salt, pepper and bacon.
- Top with half of the sour cream and cheeses.
- Repeat layers.

Bake, uncovered, at 350° for 20 minutes or until cheese is melted. Sprinkle with onions.