

BAKED POTATO CASSEROLE

F EASY

Last Modified: 12/20/2014

PREP: 30 Min
COOK: 1 Hr 30 Min
OVEN: 350

SUE K'S-CASSEROLE

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
6	Medium	Starchy Potatoes (Idaho / Russet)	Baked
1	Pound	Thin Sliced Bacon	Chopped
2	Cups	Mozzarella Cheese	Shredded
2	Cups	Medium Cheddar Cheese	Shredded
3	Cups	Sour Cream (Breakstone)	
2	Stalks	Green Onions (Greens & Whites)	Chopped
1/2	Tsp	Table Salt	
1/4	Tsp	Ground Black Pepper	

PREPARATION	
TOOLS	1) 9" x 13" Glass OR Ceramic Baking Dish 2) Large Stainless Steel Skillet 3) Box Grater
PREP	DISH 1) Chop the cooked Bacon and set it aside. 2) Shred the Mozzarella Cheese and set it aside. 3) Shred the Cheddar Cheese and mix it into the Mozzarella. 4) Chop the Green Onions and set them aside. 5) Preheat the oven to 350 degrees with a rack just below center.
1	Bake the Potatoes until not quite done. Chop the Bacon and fry it in a large skillet over medium heat until crisp and all of the fat is rendered out. Drain it on paper towels. Allow both to cool.
2	Halve the Baked Potatoes, coarsely scoop out the insides and cut it into 1 inch chunks. In a non-stick cooking spray coated 9 inch x 13 inch baking dish. Divide ALL ingredients except the Green Onions in half in order to make 2 layers. Add in in order: 1/2 of the Baked Potato chunks, Salt, Black Pepper and chopped Bacon.
3	Carefully spread 1/2 of the Sour Cream over the top. Sprinkle the top with 1/2 of the Shredded Cheese.
4	Repeat steps 2 & 3 to make a second layer in the baking dish.
5	Bake the Casserole for 25 Minutes, or until the Cheese on top is lightly browned. Remove it from the oven and sprinkle the top with the chopped Green Onions.
SERVE	Serve while hot.

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