

Ingredients



- Casserole:**
- 1 Cup Flour
 - 6 medium baked potatoes or boiled potatoes (see below)
 - 1/4 cup butter
 - 4 oz cream cheese softened
 - 2/3 cup sour cream
 - 1/2 cup milk or cream (add more or less to taste)
 - 1/2 teaspoon garlic powder
 - 1 tablespoon fresh parsley chopped
 - 2 cups cheddar cheese shredded
 - 2 green onions thinly sliced
 - 10 slices bacon cooked & crumbled
 - salt & pepper to taste
- Toppings:**
- 1 green onion sliced
 - 2 slices bacon cooked & crumbled
 - 1/2 cup cheddar cheese

Twice Baked Potato Casserole

MOM
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HUNGRY
BOYS

Instructions

- Preheat oven to 375 degrees F.
- Mash warm baked potatoes or boiled potatoes with a potato masher. Add butter, cream cheese and sour cream. Mash while adding milk/cream a little at a time until to reach a creamy consistency.
- Stir in remaining ingredients (except toppings) and spread into a 2 quart casserole dish.
- Sprinkle with toppings and bake for 25-30 minutes or until cheese is melted and potatoes are hot.



Recipe Notes:

To Boil Potatoes:

- Wash 4lbs red skinned potatoes. Peel about 2/3 of the skin, (leaving some on the potatoes) and chop into large chunks. Boil the potatoes in a large pot of water until potatoes are fork tender (about 15 minutes). Drain well.