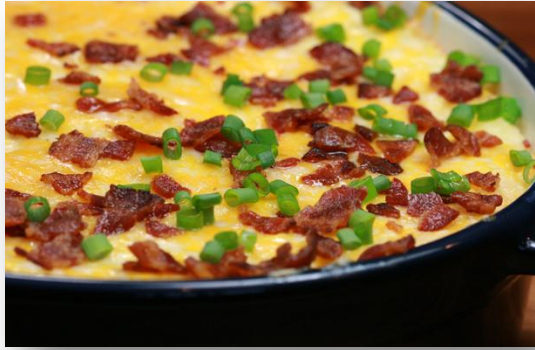




Twice-Baked Potato Casserole



8 medium russet potatoes

8 oz. cream cheese, softened

½ c butter, softened

2 c sour cream

2 c cheddar cheese, divided

2 cloves garlic, minced

1½ t salt

½ t pepper

¼ c chopped chives, for garnish

6 slices bacon, cooked and crumbled for garnish

Pierce potatoes with fork and bake at 350°F for 70-75 minutes or until very soft. Peel and mash potatoes in large bowl. Add cream cheese, butter, sour cream and 1 cup cheese. Stir well. Add garlic, salt and pepper and stir again. Scoop into buttered 9 x 13 baking dish*. Bake at 350°F for 30-35 minutes until hot. Sprinkle with remaining cheese and return to oven for 5 minutes. Garnish with chopped chives and crumbled bacon before serving. Makes 10-12 servings.

*Can cover with plastic wrap at this point and refrigerate until ready to bake. Cold casserole may need to cook an extra 5-10 minutes.