

Roughley Manor Stuffed Twice Baked Potatoes

- 5 Russet Potatoes
- 1 Bar (8oz) Philadelphia Cream Cheese
- 3 Green Onions
- ½ Cup Fancy Mild Cheddar Cheese
- 1 Tablespoons Garlic Salt
- Pepper as needed
- Milk as needed
- 10 Eggs
- 10 Slices Bacon

Cook baked potatoes in microwave. When done cooking, wrap in foil and let set until soft. While potatoes are softening, slice green onions into small bits. Place most of the sliced tops into a small bowl to use as garnish. Place one bar of cream cheese, ½ cup of cheddar cheese, remainder of the sliced onions in a large mixing bowl. Cut a small slice length wise of the potato. Scoop the potato out of the skin from the small part into the mixing bowl and discard the skin. Scoop out the potato from the large part into the mixing bowl and save the skin. Do all five the same. Put in 1 tbs of garlic salt, pepper to taste and add a little milk if necessary. Mix with masher until completely mixed up but not too creamy. Put back in the potato skins level with the tops. Place them in a 9"x13" pan and keep warm at 200. If this phase is done the day before place in refrigerator overnight. Put in oven at least one hour before final prep in the morning to heat up at 200 degrees.

When you are ready to eat, scramble 2 eggs per potato, place on potato and add crumbled bacon (or small diced ham pieces) and mild cheddar cheese. Place in microwave for 2 minutes. Top with diced green onion tops for color. Serve with 2 orange slices and red grapes on a bed of green leaf lettuce. Serves 5 people.