

Loaded Baked Potato Casserole

5 lb russet potatoes
4 tablespoons butter, softened
1 cup sour cream
3/4 cup half-and-half
1 1/2 teaspoons salt
1/2 teaspoon pepper
3 cups shredded Cheddar cheese (12 oz)
10 slices bacon, crisply cooked and crumbled
4 green onions, thinly sliced



1. Heat oven to 400°F. Spray 3-quart baking dish with cooking spray.
2. Place potatoes on cookie sheet; prick all over with fork. Bake 1 hour to 1 hour and 15 minutes or until tender. Remove potatoes; reduce oven temperature to 350°F. Let potatoes cool until able to handle, about 15 minutes.
3. Cut potatoes in half, and scoop out insides into large bowl. Add softened butter; mash with potato masher until most of the lumps are gone. Stir in sour cream, half-and-half, salt and pepper. Reserve 1 cup of the cheese, 3 tablespoons of the crumbled bacon and 1/4 cup of the sliced green onions for topping. Stir remaining cheese, bacon and green onions into potatoes.
4. Spoon mixture into baking dish. Sprinkle reserved 1 cup cheese on top. Bake 30 to 35 minutes or until top is slightly puffed and starting to brown around edges.
5. Garnish with reserved crumbled bacon and green onions, and serve.