

EASY STUFFED POTATOES

If you've had a bad day and need a little comfort food, it's hard to go wrong with these stuffed potatoes. You can fool yourself into thinking how all the wonderful nutrients from the potatoes are helping your heart and blood pressure, while ignoring all the evils from the bacon, sour cream and cheese. Given the opportunity, you can rationalize anything.

INGREDIENTS

4 Russet or Idaho potatoes

4 slices bacon

$\frac{1}{2}$ cup sour cream, plus $\frac{1}{2}$ cup for serving

$\frac{1}{2}$ cup yogurt

2 tablespoons of butter

salt and pepper to taste

1 cup shredded gruyere (or cheese of your choice)

$\frac{1}{4}$ cup parmesan cheese

chives, chopped for garnish

PREPARATION

Pre-heat oven to 350 degrees.

Rinse the potatoes to remove any dirt, then dry. Poke holes around potatoes with a fork. Place on baking sheet and bake for one-hour.

Meanwhile, in a skillet render the bacon. Remove when crisp and drain on paper towels. When cool, crumble and set aside.

Remove potatoes from oven and let cool for ten minutes. Slice

potatoes in half lengthwise. Carefully remove the flesh of the potato without damaging the skins. Place skins back on baking sheet.

In a large bowl, combine the potato flesh, $\frac{3}{4}$ of the bacon, $\frac{1}{2}$ cup sour cream, yogurt, butter, and gruyere cheese. Season to taste with salt and pepper. Gently mash to combine.

Spoon the mixture evenly into the potato skins.

Place back in the oven for fifteen minutes.

Using the remaining sour cream, place a dollop on each potato. Garnish with the remainder of bacon, parmesan cheese, and chives.