



TWICE BAKED BACON POTATOES

PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 40 MINS

INGREDIENTS

4 russet potatoes, cut in half
Vegetable oil
 $\frac{3}{4}$ cup sour cream
 $\frac{1}{2}$ cup milk
4 sliced crispy bacon, chopped
1 cup cheddar cheese, shredded
2 tsp dijon mustard
Salt & ground black pepper, to taste
2 tbsp parsley

DIRECTIONS

1. Preheat BBQ to 260°C and place the potatoes on the grill. Grill for 30 minutes or until tender when perced with a fork. Remove from the grill and let it cool down.
2. When it's cool, scoop out the insides into a bowl, leaving a thin shell of potato inside the skins. Be gentle to avoid tearing the skin.
3. Mix the mashed potato flesh with all the other ingredients. Divide the stuffing evenly among the potato shells, mounding it slightly. Place the remaining cheese on the top of the stuffed potatoes.
4. Place the potatoes back on the grill and close the lid, heat up for 10 minutes until the cheese has melted and the potatoes are warmed throughout.