

Baked, Stuffed Potatoes with Bacon, Cabbage and Cheese

Ronnie Fein - The Connecticut Post
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Servings: 4

4 Russet potatoes, thoroughly scrubbed
8 slices bacon
4 tablespoons butter, divided
1 medium onion, chopped
2 cups shredded cabbage
4 to 6 tablespoons milk
2 cups sharp Cheddar cheese, shredded
salt (to taste)
ground black pepper (to taste)

Place an oven rack in the center of the oven. Preheat the oven to 400 degrees.

Prick the potatoes with the tip of a sharp knife. Place the potatoes in the hot oven

Bake for about 1 hour or until the knife can easily pierce through the potato.

When the potatoes are cooked and cool enough to handle, slice them in half lengthwise and scoop the flesh into a bowl.

Set the oven temperature to 375 degrees.

Fry the bacon in a saute' pan over medium heat for 8 to 10 minutes or until the bacon is browned and crispy.

Remove the bacon and crumble the strips into the bowl with the potatoes., Discard all but one tablespoon of bacon fat from the pan.

Add two tablespoons of the butter and cook over medium heat. When the butter has melted and looks foamy, add the onion and cabbage and cook, tossing the vegetables frequently, about 8 minutes or until the cabbage is wilted and lightly browned. Add the vegetables to the potatoes.

Add the remaining two tablespoons of butter to the bowl. Gently mash the potatoes with the vegetables and butter.

Mix in enough of the milk to achieve a moist and tender consistency.

Fold in most of the grated cheese.

Season to taste with salt and pepper.

Spoon the mixture back inside the potato skins, dividing equally.

Place the filled potato skins on a cookie sheet. Sprinkle equal amounts of the remaining cheese on top of each potato.

Bake for about 15 minutes or until hot and the skins are crispy.

Per Serving (excluding unknown items): 631 Calories; 45g Fat (63.4% calories from fat); 28g Protein; 30g Carbohydrate; 3g Dietary Fiber; 134mg Cholesterol; 802mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 1 Vegetable; 1 Non-Fat Milk; 7 Fat.