

STUFFED SMOKEHOUSE BAKED POTATOES

Forget the fancy stuff, dive right into our Stuffed Smokehouse Baked Potato! This isn't a delicate dining experience; it's a hearty, crave-worthy creation. We take baked potato halves and stuff them with the smoky, delicious Gordon Choice Smokehouse Potato Salad, top it with a mountain of melted cheddar, and crown it with crispy bacon. It's the perfect dish for a cold beer and good company, just like you'd find at your favorite dive bar.




Ingredients:

- 8 oz. Gordon Choice Smokehouse Potato Salad #195890
- 4 hollowed out baked potato halves
- 4 oz. Cheddar Cheese
- 4 oz. Bacon
- Parsley

Instructions:

1. Preheat oven to 400°F.
2. Rub each potato with olive oil, salt, and black pepper.
3. Bake for 45-50 minutes, or until fork tender. Let cool slightly.
4. Cut each potato in half and carefully scoop out the insides, leaving a thin layer to keep the skin intact.
5. Add 2 oz. of Smokehouse potato salad into each half of potato.
6. Bake for another 10 minutes until cheese is melted and tops are golden brown.
7. Top with bacon, cheddar cheese, and parsley.

Product	Description	Code #	Pack Size
 Sandridge® Smokehouse Potato Salad	Tender potatoes tossed in a smoky, bacon infused sour cream dressing with fresh green onions and chives for color and brightness. A touch of mustard and vinegar rounds out the flavor creating a remarkable side dish.	195890	2/5 lb

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

