

TWICE BAKED POTATO CASSEROLE

F EASY

Last Modified: 09/15/2014

PREP: 10 Min
COOK: 1 Hr 30 Min
OVEN: 400 & 350

VEGETABLES

MAKES 16 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
5	Pounds	Russet Potatoes	Baked
OR			
5	Pounds	Idaho Potatoes	Baked
1	Pound	Salted Butter	Softened
PLUS			
2	Tbsp	Salted Butter	Softened
6	Tbsp	Canola Oil	
2	Cups	Whole Milk	
2	Cups	Sour Cream (Breakstone)	
2	Cups	Sharp Cheddar Cheese	Grated
PLUS			
1	Cup	Sharp Cheddar Cheese (Topping)	Grated
OR			
2	Cups	Monterey Jack Cheese	Grated
PLUS			
1	Cup	Monterey Jack Cheese (Topping)	Grated
OR			
2	Cups	Mix Of Both	Grated
PLUS			
1	Cup	Mix Of Both (Topping)	Grated
3	Tbsp	Garlic Salt	
3/4	Pound	Thin Sliced Bacon	Crumbled
PLUS			
1/4	Pound	Thin Sliced Bacon	Crumbled
1	Bunch	Green Onions (Greens Only)	Thin Sliced
1/2	Cup	Chives	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	This a GREAT Dish-To-Pass
TOOLS	1) Stand Mixer & Paddle Head 2) Large Disposable Aluminum Baking Pans & Lids (See Picture) 3) 2 - Aluminum Half Sheet Pans 4) Rubber Spatula 5) Basting Brush 6) Medium Stainless Steel Skillet

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PREP	DISH
	1) Grate the chosen Cheese, divide and set them aside.
	2) Thinly slice the Green Onion greens and set them aside.
	3) Chop the Chives and set them aside.
	4) Preheat the oven to 400 degrees with a rack just below center.
1	Cook the Bacon in a medium skillet over medium heat until crispy; let them cool, crumble and set them aside.
2	Rinse & scrub the Potatoes. Using your hands, rub them with Canola Oil and place them on sheet pans not touching Bake them until tender, 45 minutes to 1 hour. Remove the Potatoes and lower the oven temperature to 350 degrees.
3	Add the pound of Butter, 3/4 of the Crumbled Bacon and Sour Cream into the stand mixer with the paddle head and mix on medium speed until creamy. Add in the 2 cups of Grated Cheese, Milk, Garlic Salt, Green Onions and Salt and Pepper to taste and continue mixing well. Cut each Potato in half lengthwise and scrape out the insides into the mixer bowl. Finely chop 4 or so (whatever you think looks good) of the skins and throw them in. Mix until just incorporated. (Small Potato Chunks are VERY OK).
4	Butter a large aluminum baking pan with a basting brush. Spoon the mixture evenly into the pan. Top with the remaining Grated Cheese and bake it until the Cheese has melted and the Potatoes are warmed through, 25 to 30 minutes.
SERVE	Sprinkle the top evenly with the Chives and remaining Bacon and serve while hot.

