**Twice Baked Potatoes**

**Ingredients:**

4 potatoes

6 oz. bacon

1 cup sour cream

½ cup milk

2 oz. butter

1 cup cheddar cheese

1 egg

1 tsp. garlic powder

Salt and pepper to taste

3 scallions just the greens, sliced

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Preheat oven to convection 450°.
3. Poke holes in the potatoes with a fork.
4. Put in the microwave for 2 minutes.
5. Bake potatoes for 40 minutes.

**Day 2:**

1. Cook the bacon. Drain the fat and crumble the bacon.
2. Cut the potatoes in half from top to bottom and scoop out the insides into a bowl. Make sure to keep the skins whole.
3. Add the cooked bacon, ½ of the cheese, ½ of the scallions, sour cream, milk, butter, garlic powder, and salt and pepper.
4. Mix well. Adjust seasonings to taste.
5. Scoop the mixture into the empty potato shells.

**Day 3:**

1. Preheat the oven to convection 400°.
2. Top the potatoes with the remaining cheese.
3. Bake for 15-18 minutes.
4. Top with remaining scallions.
5. Enjoy