

Stuffed Potatoes



Cooking time: 20 minutes, then 15 minutes

Preparation time: 15 minutes

Enough for 6 people

- 6 Huge Washed Potatoes
- $\frac{1}{2}$ a tiny tin of Baked Beans (not essential)
- 1 cup Diced Bacon
- 1 cup Grated Cheese
- $\frac{1}{4}$ teaspoon Garlic
- $\frac{1}{4}$ teaspoon Sweet Cajun Spice
- 2 tablespoons Thickened Cream
- 1 tub Sour Cream

Bring Potatoes to the boil, then turn down immediately and simmer until just cooked. Do not cook too quickly, or too much the jackets will peel.

Preheat oven to 180C. Line a baking tray with greaseproof paper.

Place each Potato on a cutting board; take a small slice off a large side to allow it to sit level. Then use a serrated knife to carve off a good slice on top, and then a teaspoon to carve out the centre of the potato, leaving a thick enough edge on the Potato to stand alone. Place the Potato centers on a bowl, without any skin.

Mash the potato centers well. Use a fork to fold in all ingredients except the Sour Cream. Carefully spoon the mash mix back into the Potatoes on the tray, making them quite high. Place in the oven for 15 minutes to slightly brown.

Serve topped with Sour Cream.

You can mix and match all sorts of mash mixes to suit your tastes, even Seafood.