

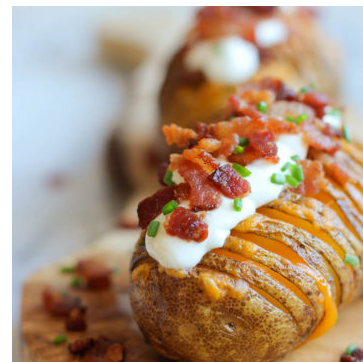
LOADED HASSELBACK POTATOES

yield: 4 SERVINGS prep time: 15 MINUTES cook time: 1 HOUR, 5 MINUTES total time: 1 HOUR, 20 MINUTES

A glorified baked potato loaded with melted cheddar cheese, sour cream, and crisp bacon bits!

INGREDIENTS:

- 4 russet potatoes
- 1/4 cup unsalted butter, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 4 slices bacon, diced
- 1 cup shredded sharp cheddar cheese
- 1/4 cup sour cream
- 2 tablespoons chopped chives



DIRECTIONS:

1. Preheat oven to 400 degrees F.
2. Using a sharp knife, make crosswise cuts in each potato, about 1/8-inch apart, stopping about 1/4 inch from the bottom. Add butter slices to between the cuts; season with salt and pepper, to taste.
3. Transfer potatoes to a baking sheet. Place into oven and bake until the outsides are browned and crisp, about 1 hour. Top with cheese and bake until melted, an additional 5 minutes.
4. Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate.
5. Serve potatoes immediately, topped with sour cream, bacon and chives.

Adapted from [Closet Cooking](#).

This delicious recipe brought to you by **DAMN DELICIOUS**
<https://damndelicious.net/2013/11/09/loaded-hasselback-potatoes/>