

## *Stuffed Yukon Gold Potato Bites*

A modern version of the classic twice-baked potato. The creaminess of the Yukon Golds lends itself to this appetizer that will be gone fast!

### Ingredients

About 2 pounds small Yukon Gold potatoes  
2-3 tablespoons butter  
2 tablespoons sour cream  
2 tablespoons bacon bits  
One tablespoon chives or scallions  
One teaspoon milk  
Kosher salt, pepper

Shredded cheddar cheese  
Olive oil



### Preheat oven to 425°



**Roast potatoes:** Slice potatoes in half and cut a very small end from the bottom of each half so it sets up straight. Drizzle with olive oil and sprinkle with kosher salt and pepper.

Roast potatoes until center is fork tender, about 30 minutes. Allow to cool slightly. **Reduce oven to 350°**

**Make filling:** With a small teaspoon, remove center of each potato half carefully so the edge of the potatoes doesn't tear. Place the cooked potato into a bowl and mash slightly. Add 2T butter and sour cream, then stir in bacon bits and chives. Add 1t milk and mix until smooth. Taste for salt and pepper.



**Fill potatoes:** Add prepared filling back into potatoes. Sprinkle with shredded cheese. Bake until cheese is melted, about 5-6 minutes.

**Prepare dish for serving:** Remove from oven and cool slightly. Place on platter and serve.

