

CHEESY GARLIC BAKED POTATOES



CHEESY GARLIC BAKED POTATOES

500 g potatoes

3 to 5 garlic cloves, thinly sliced

4 tablespoons butter, melted

2 tablespoons olive oil

salt and fresh black pepper

Fresh chives (diced)

Bacon (cut into large chunks)

Shredded Cheese of your choice- 1-cup

Sour Cream, recipe follows**

Preheat oven to 400F/200C.

Using a wooden spoon as a cradle, place each potato in the spoon and make several parallel slits into each potato top making sure not to slice completely through.

Place 3 garlic slices between slits at the crown of each potato. Toss in a medium bowl with butter and olive oil.

Place on a baking sheet lined with tin foil and sprinkle generously with salt and pepper.

When the potatoes begin to fan "out" it's time to make the magic happen. Carefully slip a hunk of bacon into each slit of the potato like so and continue to cook

Once the potatoes and bacon are fully cooked (use a knife poke test), coat the potatoes with heaping helping of shredded cheese. .

Bake until tops are crispy and potatoes are cooked through, about 1 hour. Transfer to a platter and top with Herbed Sour

Cream and chives.

Herbed Sour Cream:

1/2 cup sour cream

1/2 teaspoon garlic powder

1 tablespoon finely chopped fresh parsley leaves

Kosher salt and freshly ground black pepper

Combine ingredients in a small bowl. Season, to taste, and refrigerate until use.

Bron: Elzeth Kotze Wilson