

Jim's Custom Kitchens

918 335 1266

Somethin' In the Oven with Shanna Lovin

Wednesday Morning's at 8:20 on KRIG 104.9 FM

Loaded Baked Potato Salad

Ingredients

4 pounds Idaho® potatoes, peeled

1 pound bacon, crisply cooked, and chopped into 1/2-inch pieces (fat reserved, if desired)

4 ounces unsalted butter, softened

1/2 cup chopped green onions

2 cups grated or shredded cheddar cheese

1 1/2 cups sour cream (regular or low-fat)

1 tablespoon black pepper

1 teaspoon salt

Directions

Cook whole potatoes in boiling, unsalted water until tender. Refrigerate until chilled, then chop into one-inch pieces.

Transfer the potatoes to a large bowl along with the remaining ingredients and thoroughly combine. Add some of the reserved bacon fat if desired.

Chill at least 2 hours before serving. Adjust the seasoning prior to serving