



Twice Baked Potato

With Ham Cream Sauce & Bacon



4 servings



30 minutes

INGREDIENTS

- 3/4 Cup diced Webster City Ham
- 2 Cups Whole Milk
- 2 T. Flour
- 2 T. butter
- Salt & Pepper
- 1# Bell's Mill Hickory Bacon
- 4 Large Russet Potatoes
- 1/2 Cup Shredded Cheddar
- 1/2 Cup Sour Cream
- 1 T. Margarine
- Salt & Pepper

NOTES

This is a great recipe for left over Webster City ham of any kind!

DIRECTIONS

1. Bake your potatoes in the oven or microwave them if you prefer.
2. Once potatoes are done, cut open the potatoes and scoop out the insides.
3. Mash the potatoes in a bowl with the sour cream, margarine, cheese, salt and pepper.
4. Add mashed potatoes back into the potato skins and place into the oven to warm back up.
5. Chop bacon into one inch pieces, fry until crisp, set aside on paper towels for later.
6. Using a small pot, melt butter then add flour to make a roux. Add milk slowly while whisking.
7. Bring sauce to a boil and add in ham.
8. Add salt and pepper to taste.
9. Remove potatoes from oven. Ladle with sauce and top with crunchy bacon.

