



Cheesy Jacket Potatoes

Ingredients:

- 2 medium sized jacket potatoes
- butter
- 75g Inkeepers cheese – grated
- bacon – chopped and grilled
- 1 knob of Butter
- 4 rashes of Bacon – chopped and grilled

Serves 2



Method

- 1) Take a freshly baked potato and carefully scoop out the middle, ensuring that the skin remains intact.
- 2) Place the scooped potato into a bowl along with a small knob of butter, grated cheese and cooked bacon. Reserve a small amount of the grated cheese for the top of the potato
- 3) Gently blend together adding a little cream if required.
- 4) Once the mixture is combined carefully scoop the mixture back into the potato skins and top with the remaining grated cheese.
- 5) Place under a preheated grill for a few minutes to allow the cheese to melt over the potato.
- 6) Garnish with chopped fresh parsley. Serve immediately.

Chopped fresh parsley for garnish