Twice baked potatoes

- Ingredients: 4 large potatoes
- 1/2 cup shredded cheese
- 1/4 cup crumbled bacon
- 1/4 cup chopped onion
- 8 oz sour cream
- 4 Tablespoons butter

Baked potatoes are easy and delicious. But have you ever had twice baked potatoes? It elevates a simple dinner into something you will want to eat every night!

Bake the potatoes as usual. You can either use the RV oven or wrap them in tin foil and bake them over the campfire. This will probably take about one hour. Once they are tender, cut them in half and scoop out the baked interior.

In a large bowl, mash the potatoes and add the butter, sour cream, cheese, bacon, and onion. You can also add a bit of milk if the mixture is too thick. Spoon the filling back into the potato skins and return them to the fire/oven for 10 more minutes.