



SMOKEY STUFFED POTATOES **Bari Gourmet "Robust"**

Ingredients

2 large russet (baking) potatoes
2 slices bacon
1/4 cup plus 2 teaspoons **Bari Gourmet Robust extra virgin olive oil**
3/4 cup grated dry Jack or parmesan cheese
1 Tablespoon chopped fresh chives
1 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 425°.

Method

Scrub potatoes and pierce all over with a fork. Bake potatoes directly on an oven rack for about 1 hour, until cooked through. Remove from oven and allow to cool for about 15 minutes. (Keep oven warm for second baking time.)

Meanwhile, cook bacon in a pan over medium-high heat until crisp. Drain bacon on a paper towel and discard bacon fat.

When potatoes are just cool enough to handle, cut each in half lengthwise. Being careful to keep potato skins intact, scoop flesh from potato halves and place in a medium bowl. Pour 1/4 cup Majestic Robust extra virgin olive oil into bowl with potato flesh, and using a potato masher, mash flesh and oil together. Crumble cooked bacon into bowl, and then stir in 1/2 cup grated cheese, chives, salt and pepper.

Fill potato skins with the mashed potato mixture and place onto a baking sheet. Top potatoes with remaining cheese and drizzle with remaining 2 teaspoons olive oil. Bake at 425° for 15 – 20 minutes until golden, then finish by broiling potatoes for 1 – 2 minutes until browned.

Serve warm.

Makes 4 servings.