



Yummy Stuff

Cheesy Head Potatoes *by Cletus*



- 8 medium sized potatoes
- 1 stick salted butter
- 1/2 cup light sour cream
- 1 1/2 cup shredded sharp cheddar cheese
- 1 cup crumbled veggie bacon

(gluten-free option: omit Veggie Bacon and season with Bacon-flavored salt)

Preheat oven to 350 degrees. Peel and cut potatoes. Boil in salted water until tender. Drain and mash potatoes. Stir in salted butter. Add sour cream and $\frac{3}{4}$ cup crumbled veggie bacon, plus 1 cup of the cheese. Spread potatoes in a 9 x 13 x 2 casserole dish. Sprinkle with the remaining cheese and veggie bacon crumbles. Bake at 350°F for 20 minutes.

