

TRAVELS WELL, FEEDS PLENTY

Prep Time - 25 min | Bake Time - 28 min | Makes 16 servings

LOADED POTATO POTLUCK FAVORITE

8 medium potatoes (about 2 1/2 to 3 lb. total),
peeled and cut into 1-inch chunks

1 cup **CARNATION®** Evaporated Milk

1/2 cup sour cream

1 teaspoon salt

1/2 teaspoon ground black pepper

2 cups (8-oz. pkg.) shredded cheddar cheese, *divided*

6 slices bacon, cooked and crumbled, *divided*

Sliced green onions (optional)

PLACE potatoes in large saucepan. Cover with water; bring to a boil. Cook over medium-high heat for 15 to 20 minutes or until tender; drain.

PREHEAT oven to 350° F. Grease 3-quart casserole dish.

RETURN potatoes to saucepan; add evaporated milk, sour cream, salt and pepper. Beat with handheld mixer until smooth. Stir in 1 1/2 cups cheese and half of bacon. Spoon mixture into prepared casserole dish.

BAKE for 20 to 25 minutes or until heated through. Top with *remaining* 1/2 cup cheese, *remaining* bacon and green onions. Bake for an additional 3 minutes or until cheese is melted.



TIP

This casserole can be assembled ahead of time and refrigerated. Cover with foil and bake at 350° F for 40 to 45 minutes or until heated. Uncover, top with cheese, bacon and green onions; bake for an additional 3 minutes or until cheese is melted.