



STUFFED BABY POTATOES

- 15 tiny potatoes (about 1 ¼ pounds)
- 1 Tbsp. olive oil
- 1 tsp. **Sunset Seasoned Salt**
- 5 slices bacon, cooked crisp and crumbled
- 1 pkg **Smoky Sweet BBQ Cheeseball & Dip Mix**
- 1 brick (250 g) cream cheese, softened
- 3 Tbsp. mayonnaise
- ½ cup Cheddar cheese, grated
- 1 tsp. **Spinach & Herb Mix**

Preheat oven to 425°F. Cut potatoes in half lengthwise. Using a small spoon, scoop out potato pulp leaving ¼" shells. Cut a thin slice from the bottom of each potato so it stands upright. Place on a baking sheet. Combine olive oil and **Sunset Seasoned Salt**, brush the insides of the potato shells with olive oil mixture and bake for 25 - 30 minutes until potatoes are tender.

Combine **Smoky Sweet BBQ Cheeseball & Dip Mix** with cream cheese, mayonnaise and grated cheddar cheese, mix well and add crisp bacon. Spoon filling into cooked potato shells mounding slightly. Sprinkle with **Spinach & Herb Mix**. Bake for 15 minutes until heated through and cheese is melted.

The stuffed potatoes can be prepared in advance, refrigerated and heated just before serving.

- **Sunset Seasoned Salt**
- **Smoky Sweet BBQ Cheeseball & Dip Mix**

- **Spinach & Herb Mix**