



TWICE BAKED POTATOES

Submitted by Dan McGuire, Saint John, NB

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| 2 russet potatoes | 1 Tbsp. Parmesan cheese |
| 1 Tbsp. Classic Parmesan Ranch Dip Mix | 1 Tbsp. butter |
| 1/8 tsp. Oh! So Garlic | 1/2 cup cheddar cheese |
| 1/8 tsp. Oh! So Onion | Garlic Pepper with a Twist of Lime |
| 1 cup mozzarella cheese, divided | Cheesy Bacon & Chive Seasoning |
| 2 Tbsp. cream cheese | |

Bake the potatoes and let cool. When cool enough to handle, spoon the flesh into a bowl. Add to the potatoes: **Classic Parmesan Ranch Dip Mix**, **Oh! So Onion**, **Oh! So Garlic**, 1/2 cup mozzarella cheese, cream cheese, parmesan cheese and butter. Mix thoroughly and spoon back into potato skins, making level or little concave.

Mix 1/2 cup mozzarella and cheddar cheese and pack on top of potatoes. Sprinkle with **Garlic Pepper with a Twist of Lime** and **Cheesy Bacon and Chive Seasoning**.

Heat oven to 350°F. Bake potatoes for 10 minutes or so, long enough to heat through. Then Broil at 500°F until the cheese is bubbly and browning.



- **Classic Parmesan Ranch Dip Mix**
- **Oh! So Garlic**
- **Oh! So Onion**

- **Garlic Pepper with a Twist of Lime**
- **Cheesy Bacon & Chive Seasoning**