

Game Day Hail Marys



Ingredients:

- 6 baby potatoes, cooked and cut lengthwise
- 2 tablespoons [Hiland Sour Cream Chive Dip](#), plus additional for topping
- 1/8 cup [Hiland Dairy Milk](#)
- 1/4 cup real bacon bits
- 1/4 cup [Hiland Dairy Mild Shredded Cheddar Cheese](#)
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- Olive oil

Directions:

Preheat oven to 400°F. Cook baby potatoes according to directions and let cool to the touch. Cut each potato lengthwise and carefully scoop out most of the potato into a bowl. Be sure to leave enough potato in the skin so the potato skin shells stay together. Mash the scooped-out potato lightly with fork along with sour cream chive dip, milk, bacon bits, shredded cheese, salt and pepper. Lightly brush the skins with olive oil and place on a baking sheet. Fill the potato skin shells with the mashed potato mixture. Bake for 20 minutes. Let cool slightly, top with additional sour cream chive dip and serve warm.