



JALAPENO-BACON-CHEDDAR TWICE-BAKED POTATO CASSEROLE

5 lbs. Yukon gold potatoes, no need to peel, simmered in a pot of chicken broth until fork-tender, very well drained
1 pkg. [Rabbit Creek Products Jalapeño Bacon Cheddar Dip Mix](#) (Available at www.RabbitCreekGourmet.com and many retail stores across the U.S.; visit their website to find a location near you.)

2 cups sour cream

1 stick (1/2 cup) butter, melted

3 eggs, beaten

1 Tbs. freshly grated horseradish (available in the refrigerated section of your favorite grocer, typically near the dairy, cheese and specialty deli meats)

3 cups shredded sharp cheddar cheese, divided use

1 cup cornflakes, crushed, mixed with 1 Tbs. melted butter

3-4 slices [cooked bacon](#), crumbled

Mash potatoes well. In a small bowl, combine dip mix with sour cream, butter, eggs, horseradish, and 2 cups cheese: add to mashed potatoes and combine well. Season to taste with salt and pepper. Place mixture into a buttered casserole dish or cast iron skillet and top with remaining cup of cheese; top cheese with corn flake mixture, then sprinkle bacon over all. Bake, uncovered, in preheated 350 degree F. oven for 20-25 minutes, or until hot throughout and top is golden brown.

Now You're Cookin',

Chef Alli