

Bank Kitchen Recipe

BETH'S RANCH POTATOES

Production time: 1 hour Servings: Varies
6 – 8 large potatoes 1/2 cup Ranch Dressing
2 Tablespoons of Parsley 1/2 cup of sour cream
1/2 cup of pre-cooked bacon pieces 1 1/2 cups of grated Mild Cheddar Cheese 1/4 cup unsalted, melted butter

First, preheat oven to 350 degrees Fahrenheit. Then, boil potatoes until tender. Remove from water, cool and then evenly slice. Set aside. In a mixing bowl, combine dressing, parsley, sour cream, bacon bits and 1 cup of grated cheese. In a baking dish, layer sliced potatoes and dairy-based mixture. Top all ingredients with 1/2 cup of remaining cheese, and 1/4 cup of butter. Then, bake 40-45 minutes at 350 degrees until cheese is melted, or top appears golden brown. Remove. Allow to cool. Serve.



Note: For added taste, prior to baking, incorporate crushed red pepper, Lawry's® Southwest Seasoning, and additional cheese into dairy-based mixture.