



You never know who will walk in
your door when you sell books...

Odetta's Twice-Baked Potatoes

4 large baking potatoes

1 cup sour cream

4 tbsp butter

1 cup shredded Cheddar cheese

8 green onions, diced

8 slices bacon

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp pepper

Especially those sexy ones ...



Preheat oven to 350°F. Bake potatoes for one hour. While potatoes are baking, fry bacon until evenly brown. Drain, crumble and set aside.

When potatoes are done, allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl. Save the skins. Add to the potato flesh: sour cream, milk, butter, salt, pepper, and half of the cheese and half of the diced green onions. Mix until well blended and creamy.

Spoon the mixture into the potato skins. Top each with remaining cheese, green onions, and bacon.

Bake for another 15 minutes.



Ex-Wives, Extortion, and Erotic First Editions

J L Wilson

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