

Ranch Potatoes

- 4 large baking potatoes
- 4 ozs. cream cheese, softened
- $\frac{1}{4}$ cup light sour cream
- $\frac{1}{2}$ med. onion, finely chopped
- 1 cup shredded Cheddar cheese
- 3 ozs. bacon bits
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ cup 2% reduced-fat milk, scalded
- 1 (1 oz) pkg. dry ranch dressing mix
- 4 green onions, finely chopped
(green & white parts)

Wash & pierce potatoes in several places w/a fork. Microwave on high

10 minutes until tender. Set aside to cool slightly. Preheat oven to 350°. Grease an 11 x 7 inch baking pan.

Combine cream cheese & sour cream in large bowl; beat until smooth. Add yellow onion, half the Cheddar, half the bacon bits & salt. Mix well.

When potatoes are cool enough to handle, cut in half. Scoop out pulp & add to cream cheese mixture, using a fork to mix well. Stir in milk. Add ~~the~~ dry ranch dressing. Spread potato mixture in prepared pan. Bake uncovered 30 minutes. Remove from oven, sprinkle w/ remaining Cheddar, bacon bits & green onions. Bake 5 min. longer, or until cheese melts.