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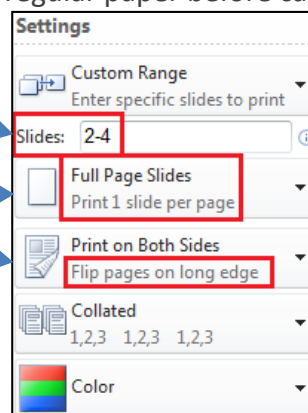
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Printing Instructions; for the:

- **Recipe card**, print on cardstock using the double side print option. Pages 2 & 3 are designed to line up back and front when printed. The recipe card measures 3"x5".
- **Jar labels**, print on sticker back paper, cut to size.
- **Printer Settings:**

Here are my printer settings: Yours may be a little different depending on your printer, but the "options" should be similar. Practice on regular paper before cardstock to make sure its lines up properly.

- Print beginning on page 2
- Print 1 slide per page
- Print both sides, flipping pages on the long side



The cards are formatted and aligned to print properly on the back and front.

Front Card A

Twice Baked Potatoes

Prep Time: 20 minutes
Total Time: 60 minutes

Skill Level: easy
Yield: 8 servings



Ingredients:

- 4 baking potatoes
- 1 stick of butter
- 1 cup sour cream
- 6 -8 slices bacon
- 1 lb cheddar cheese
- 1 medium onion
- 1 tbsp chives for each potato
- 1/2 - 1 cup heavy whipping cream
- salt and pepper to taste

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Front Card B

Every recipe card page you print will have a blank recipe card to reduce wasted paper

Name: _____

Prep Time: _____

Skill Level: _____

Total Time: _____

Yield: _____

Ingredients:

- | | |
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Back Card A

Instructions:

Wash the potatoes, poke a few holes into the potatoes with a fork and place in a 425° for 60-90 minutes. The potatoes are done when a knife goes easily through the center of the potato.

While the potatoes are cooking:

1. Grate 1 lb of your favorite cheese.
2. Mince one onion and cook 6-8 slices of bacon until crisp; drain and chop.
3. Cut potatoes in half lengthwise and scoop the potato into a large mixing bowl.
4. Add butter, onion, salt and pepper, sour cream, 1/2 of the cheese and 1/2 the bacon. Stir until all the ingredients are well mixed.
5. Add heavy whipping cream until the consistency of mashed potatoes.
6. Lay the potato skin boats in a large baking dish. Divide the mashed potato mix between all the boats.
7. Top each potato with cheese & bacon. *Potatoes can be made a ahead & reheated about 30 minutes before meal is served.*
8. Back at 375° for 20-30 minutes until heated throughout & the cheese is melted.
9. Top with chives & serve warm.

Back Card B

Instructions:
