

Ranch Potatoes

 PREPARATION TIME
20 minutes

 COOKING TIME
20 minutes

 PERFECT PARTNER
barbecued pork



Make your own ranch dressing and save: Combine 1 clove garlic, 1 tablespoon lemon juice, 1 tablespoon dried parsley, $\frac{3}{4}$ cup buttermilk and $\frac{1}{2}$ cup mayonnaise in a blender. Process until smooth.

SHOPPING LIST

- red potatoes
- ranch dressing
- sour cream
- Cheddar cheese
- bacon

ON HAND

- salt

Ranch Potatoes

INGREDIENTS

- 8 large red potatoes
- 1 cup ranch salad dressing
- 1 cup sour cream
- 1 cup Cheddar cheese, divided
- 1/4 cup crumbled cooked bacon
- 1 teaspoon salt

SERVES **4**

COOK'N
Express

- If you are in a hurry, reach for store-bought bacon bits. Use the same amount as freshly cooked bacon.

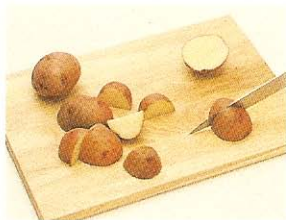
Make Ahead

You can cook the bacon and crumble up to 6 hours ahead. Refrigerate until ready to use.

◆ VARIATION

Add a little color to the potatoes by mixing in 1/4 cup chopped green onions in step 2.

1 Preheat oven to 350°F. Cut potatoes into quarters. Place in a large saucepan. Cover with water. Bring to a boil over high heat. Cook until tender, about 8 minutes; drain well.



2 Meanwhile, combine salad dressing, sour cream, 1/2 cup Cheddar and bacon in a large bowl. Add potatoes and salt; stir well.

3 Spoon potato and bacon mixture into a medium baking dish. Top with remaining cheese.



4 Bake potatoes until bubbly, about 20 minutes.