

Stuffed Potatoes with Bacon and Melted Reblochon: My Favorite Gourmet Comfort Food

Stuffed Potatoes with Crispy Bacon and Melted Reblochon ??



OVEN
400°F

TIME
60 min

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INGREDIENTS

4 large russet potatoes
8 oz Reblochon cheese (or substitute Brie, Fontina, or Camembert)
6 slices bacon, chopped
 $\frac{1}{2}$ cup sour cream
... cup chopped chives (plus more for garnish)
Salt and pepper, to taste
Olive oil, for rubbing
Optional fresh herbs: parsley, thyme, or rosemary for garnish

DIRECTIONS

1. Prepare the Potatoes: Preheat your oven to 400°F (200°C).
2. Scrub the potatoes and prick all over with a fork.
3. Rub each with olive oil and sprinkle with salt.
4. Place directly on the oven rack and bake for 45-60 minutes, until fork-tender.
5. Cook the Bacon: While potatoes are baking, cook the chopped bacon in a skillet over medium heat until crispy.
6. Transfer to a paper towel-lined plate to drain.
7. Make the Filling: Let potatoes cool slightly, then cut in half lengthwise.
8. Scoop out the center into a mixing bowl, leaving a ...-inch shell.
9. Mash the scooped potato with sour cream, chives, crispy bacon, salt, and pepper until creamy and well combined.
10. Stuff and Top: Spoon the filling back into the potato skins.
11. Slice the : Reblochon cheese and place pieces generously over each stuffed potato.
12. Bake Until Bubbly: Return to the oven and bake for 10-15 minutes, until the cheese is melted, bubbly, and slightly golden.
13. Serve: Let cool a few minutes. Garnish with extra chives and fresh herbs if desired.
14. Serve hot and enjoy!

TIPS FOR SUCCESS

Use starchy potatoes like russets-they get fluffier inside and crispier on the outside.

Reblochon melts beautifully, but Brie , Taleggio , or Camembert make great swaps.

Stir crispy shallots or caramelized onions into the filling.

Prep ahead: You can stuff the potatoes, cover, and refrigerate until ready to bake and serve.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/stuffed-potatoes-with-bacon-and-melted-reblochon-my-favorite-gourmet-comfort-food/>