

Bourbon Bacon Mountainous Baked Potato Havarti Heaven

is the perfect canvas for the savory, salty crunch of



OVEN
400°F

TIME
45-60 min

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INGREDIENTS

4 large russet potatoes
1/2 cup bourbon (choose one you enjoy drinking!)
8 slices of bacon, cooked until crispy and crumbled
2 cups shredded Havarti cheese
1/2 cup sour cream
Salt and pepper to taste
Chopped chives for garnish

Swaps and Notes:

Potatoes: Russet potatoes are ideal for their fluffy interior, but large baking potatoes like Yukon Golds can also work.

Bourbon: The bourbon adds a unique depth. If you prefer not to use alcohol, you could substitute with 1/4 cup of beef broth and a teaspoon of smoked paprika for a smoky, savory note.

Bacon: Thick-cut bacon will give you heartier crumbles. Turkey bacon can be used for a lighter option.

Havarti Cheese: Havarti is fantastic for its creamy melt and mild flavor. Other great melting cheeses like Monterey Jack, white cheddar, or even smoked Gouda could be delicious alternatives.

Sour Cream: Full-fat sour cream gives the best richness, but Greek yogurt can be used for a tangier, lighter option.

Garnish: Besides chives, a sprinkle of extra crumbled bacon or a dash of paprika would also look lovely.

DIRECTIONS

1. **Creating these decadent : Bourbon Bacon Baked Potatoes** is a fun process. Follow these steps for perfect results:
2. **Prepare : Potatoes:** Preheat your oven to 400°F (200°C). Scrub the potatoes clean thoroughly. Prick each potato all over with a fork several times. Place the potatoes directly on the oven rack (or on a baking sheet if you prefer less mess) and bake for 45-60 minutes, or until they are completely fork-tender. The exact time will depend on the size of your potatoes.
3. **Cook : Bacon:** While the potatoes are baking, cook the bacon in a skillet over medium heat until it's perfectly crispy. Remove from the skillet, let cool slightly, and then crumble it into small pieces.
4. **Scoop and : Mix Filling:** Once the potatoes are cooked, carefully remove them from the oven. Using oven mitts, slice off the top third of each potato lengthwise. Using a spoon, carefully scoop out the fluffy insides of each potato into a large mixing bowl, leaving a thin shell intact.
5. **Add : Flavorings:** To the mixing bowl with the scooped potato, add the bourbon, the cooked and crumbled bacon, 1 cup of the shredded Havarti cheese, sour cream, salt, and pepper. Mix until all the ingredients are well combined and the potato mixture is creamy.
6. **Stuff : Potatoes:** Spoon the mixture back into the hollowed-out potato skins, mounding it up high on top to create that "mountainous" effect.
7. **Second : Bake:** Sprinkle the remaining Havarti cheese generously over the top of each stuffed potato. Place the stuffed potatoes back onto the baking sheet and into the oven. Bake for an additional 10-15 minutes,

or until the cheese is beautifully melted and bubbly, and the tops are slightly golden.

- 8.** Garnish and : Serve: Carefully remove the potatoes from the oven. Garnish generously with chopped chives before serving. Enjoy your incredible Bourbon Bacon Mountainous Baked Potato Havarti Heaven!

SWAPS & NOTES

It transforms a simple potato into something truly extraordinary and incredibly satisfying.

Plus, the "mountainous" presentation makes it visually impressive, guaranteeing gasps of delight when you bring them to the table.

It's a dish that feels gourmet but is surprisingly straightforward to prepare.

Bourbon: The bourbon adds a unique depth.

TIPS FOR SUCCESS

Don't Overfill: While you want them "mountainous," don't overfill the potato skins to the point where they might break or spill.

Even Cooking: Pricking the potatoes ensures steam can escape, preventing them from bursting and helping them cook evenly.

Good Quality Bacon: The bacon adds a lot of flavor, so choose a good quality one.

Taste and Adjust: Always taste your potato mixture before stuffing and adjust salt, pepper, or even add a bit more bourbon if you like!

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

Original recipe: <https://chefmaniac.com/bourbon-bacon-mountainous-baked-potato-havarti-heaven/>