

Easy as Pie (Christmas Recipe)

Quezo de Bola Baked Potatoes



Ingredients:

- 4 well-shaped baking potatoes
- 1 green pepper, chopped finely
- 1 red pepper, chopped finely
- 4 rashers of bacon, chopped
- ½ cup sour cream
- 1 cup grated queso de bola
- Salt & pepper
- 125gms/4.5oz corn
- 2 tbsp chopped parsley
- oil for frying

Procedure:

1. Boil the potatoes with skin for until cooked then set aside to cool
2. Fry the bacon in cooking oil for 4 minutes until crisp
3. Slice potatoes in half and scoop out the centers
4. Mix the scooped potatoes with the green and red peppers, sour cream, parsley, bacon, and salt and pepper
5. Spoon the potato mix in the hollowed out potatoes and top with cheese, place in the oven
and bake till the cheese melts.

