Twice Baked Potatoes

4 russet potatoes

1/4 teaspoon salt

4 slices bacon

5 Tablespoons melted butter

1/4 cup sour cream

1/4 teaspoon pepper

3/4 cup shredded cheddar cheese

4 scallions, sliced thin

Prick each potato with a fork in 6 places.

Dissolve 1 Tablespoon salt in 1/2 cup water in large bowl.

Add potatoes and toss until moistened.

Place potatoes on wire rack on baking sheet.  Bake 1 hour at 450.  Cool 15 min.

Cook bacon in skillet until crispy.

Cut 1/4" off top of each potato.  Discard.

Remove potato flesh using a fork.  Leave a 1/4" wall around inside of potato.

Mash potato flesh in bowl with 3 T. butter, sour cream, pepper and salt.

Stir in cheddar, scallions and bacon.

Divide mixture among potato shells.

Melt 1 T. butter in skillet. Add potatoes and brush 1 T. butter over tops.

Place in oven at 400 and bake 20-23 minutes.  Cool 10 min. before serving.