

# CopyCat Longhorn Steakhouse Baked Potato

## Ingredients

4 large russet potatoes  
4 tbsp unsalted butter  
4 tbsp sour cream  
4 tbsp chives, chopped  
4 slices of bacon, cooked and crumbled  
Salt and pepper to taste

## Directions

Preheat oven to 400°F.

Scrub potatoes clean and pat dry.

Pierce each potato a few times with a fork.

Rub each potato with a thin layer of salt and wrap in aluminum foil.

Bake for 70-80 minutes, or until potatoes are tender.

Remove potatoes from oven, and let cool for a few minutes.

Cut each potato in half, and fluff with a fork.

Top each potato half with 1 tbsp of butter, 1 tbsp of sour cream, a sprinkle of chives, and crumbled bacon.

Add salt and pepper to taste.