

Baked Potato



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- 1 large baking potato
- 2 tablespoons butter
- 1/2 teaspoon dried chives
- 1 tablespoon bacon bits
- 2 tablespoons shredded Colby Jack cheese
- 2 tablespoons sour cream

Clean potato. Pierce top of potato with a fork 4 to 5 times equally spaced along the length of the potato. Lightly salt potato to taste. Place potato on a paper towel on a microwave safe plate.

Cook on high for 4 minutes. Allow potato to sit in microwave for 5 minutes. Potato should feel slightly soft when touched. Larger potatoes may require a longer cooking time.

Remove potato from microwave and cut in half lengthwise. Make small slashes in the centers of potato with a table knife. Top with butter, chives, bacon bits, cheese, and sour cream.

Serves 1

Cook's Note: Increase or decrease toppings as desired; add other toppings such as chili, salsa, ... Recipe was tested in a 700 watt microwave oven with a turntable.