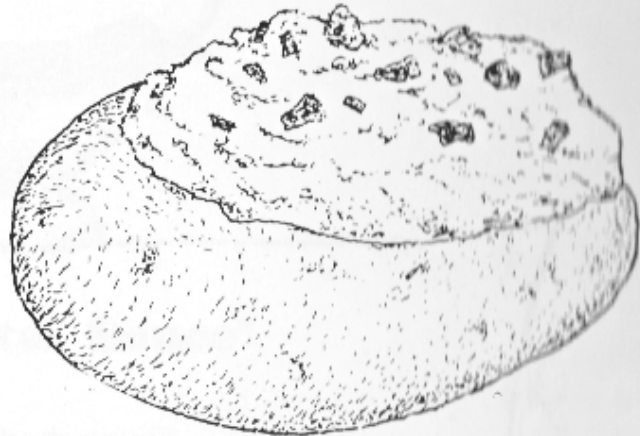


"Stuffed Potatoes"

- 1 lb. hamburger
- 1 egg
- 1 lb. breakfast sausage
- 1 tsp. salt
- 1 onion
- 1/2 tsp. pepper
- 6 large potatoes



Cut the middle out of large baking potatoes with an apple corer or knife. (I use a 1" drill bit). Mix all above ingredients except the potatoes and stuff into potatoes. Wrap tightly in foil, place on a pan and bake at 450 for 90 minutes. Cook leftover stuffing in fry pan (Don't overcook). When potatoes are done, cut into 1 inch slices and place in a large serving bowl.

SAUCE:

- 1 can cream of mushroom soup
- 1 can cream of potato soup

- 2 tbsp. butter
- 1 cup grated cheddar

Combine ingredients (except cheese) with cooked leftover stuffing and heat very hot. Sprinkle cheese over potatoes and pour heated sauce on top. Makes a great hot dish for parties or a complete meal by itself.

Jim Scarboro
"Top Knots"