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*If Veterans don't help Veterans, who will?*

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## ***Twice Baked Potatoes***

- 8 Baking potatoes
- 1 Cup Creamy Bacon or creamy Italian Dressing
- 1/2 Cup Sour Cream
- 1/4 Cup fresh chopped chives
- 1 Lb. cheddar cheese
- 1 Cup frozen chopped broccoli

Bake potatoes at 400 degrees for 1 hour. Slice off tops of potatoes; scoop out centers, leaving 1/8-inch shells. Mash potatoes. Add dressing, sour cream, chives and broccoli; beat until fluffy. Spoon into shells; top each potato with 2 oz. cheese. Bake at 350 degrees for 20 minutes.

Makes 8 Servings