

### **Tiny Twice-Baked Potatoes** (Appetizers)

24 baby Yukon Gold or red potatoes, about 2 lbs.

2 Tbsp. olive oil

3 to 4 slices bacon, cooked and crumbled

2-3 Tbsp. Halladay's Garlic Chive Seasoning

1/2 cup sour cream

1/2 cup Parmesan

Preheat oven to 425°F. Combine potatoes and oil on a baking sheet; season with salt and pepper. Bake until tender, 20-25 minutes. Carefully hollow out potatoes, reserving the flesh. Mash potato flesh and combine with remaining ingredients; season with salt and pepper. Spoon flesh back into hollowed potatoes. Return to oven and bake until heated through, 8-10 minutes.