

THE GRAPEVINE

est. 1974

House Dressing

MIX TOGETHER

1/2 cup mayonnaise, 1 cup sour cream, 3/4 cup ketchup, 1/4 cup canola oil,
2 tablespoons apple cider vinegar

THEN ADD

2 tablespoons sugar, 2 teaspoons Coleman dry mustard, 1/2 teaspoon salt,
1 teaspoon paprika, 1/4 teaspoon celery seed, 1/4 teaspoon black pepper

MIX UNTIL SMOOTH

Tastes best after a few hours in the refrigerator

Will Keep up to a week • Makes 2 1/2 cups

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Twice Baked Potato

4 potatoes (2 pounds), 1/2 cup sour cream, 1/2 cup butter, 1/3 cup bacon bits,
2 tablespoons bacon bits for topping, 2 ounces Swiss, 4 ounces Munster

If you leave out the bacon bits you will need to add salt.

Always prepare the potatoes at least 12 hours ahead of time.

Wash potatoes and place in 500 degree oven. Do not wrap them in foil.

This allows the skin to harden so they can be scooped out. Bake 500 degrees for one hour.

Fry about 8 slices of bacon - 6 for the potatoes and 2 for the topping. Chop this into very small pieces.

Put the Swiss in a food processor and chop it for 6 or 8 seconds.

Add the Munster and chop till it is a little smaller than peas.

Take a toothpick and check the potatoes for doneness. Steam should come out of the hole. Cut off tops, making a hole big enough so you can scoop them out with a spoon. Put the insides in a mixing bowl with the butter, sour cream, and bacon bits. After mixing put this back in the skins. Top with cheese and bacon and refrigerate for 12 hours to 5 days. Reheat at 350 degrees for 35-50 minutes.

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