

# Guy Fieri

## PEPPER-JACK AND HORSERADISH DOUBLE BAKED POTATOES "BIG DUNKEE"

Courtesy Guy Fieri

- 4 Potatoes, Russet, extra large
- 4 Tablespoons butter
- 2 Tablespoons Horseradish (prepared)
- 1/4 Pound Bacon, applewood smoked
- 1/2 Cup Yellow Onion (chopped)
- 2 Tablespoons Garlic (diced)
- 2 Teaspoons Jalapeno (diced)
- 4 Tablespoons Sour Cream
- 4 Ounces Pepper Jack Cheese (2 oz. reserved for top)
- 2 Teaspoons Black Pepper (cracked)
- 2 Tablespoons salt, Kosher
- 1/2 Avocado (diced)

Pre-heat oven to 350 degrees Fahrenheit. Wash potatoes, pierce with fork, rub with kosher salt. Bake one hour. Remove and let cool to workable temperature. Slice potatoes in half, long ways and remove the meat of the potato with a spoon. Mix in butter, add pepper and salt to taste. Reserve two of the skins, discard the other two.

While potatoes are cooking, in medium skillet over medium heat cook bacon till crisp, remove, drain on paper towel and chop. Reserve 1 Tablespoon bacon grease, heat over medium high heat. Add in onions, sauté for 2 minutes, add in jalapenos and sauté for 2 minutes more, add in garlic and lightly sauté for one more minute. Set aside to cool to room temperature.

Gently fold in the onion, jalapenos and garlic mixture into the potato. Combine the horseradish, sour cream, pepper-jack cheese and the bacon, fold that in. Gently fold in the avocado. Stuff the potatoes with mixture and place back in the oven on a baking sheet for 20 minutes at 350 degrees Fahrenheit.

Yield: 2 servings  
Active Prep Time: 15 minutes  
Inactive Prep Time: 1 hour  
Ease of Recipe: Easy



Diners, Drive-Ins & Dives  
Ultimate Recipe Showdown  
Guy off the Hook  
Guy's Big Bite

[www.GuyFieri.com](http://www.GuyFieri.com)

