



**B&B's BEST**  
**YOU ARE WHAT YOU EAT**  
**SO EAT THE BEST**

## **Twice Baked Sweet Potatoes With Apple Bacon**

This can be done on the Grill or in the oven. If using the oven place on baking sheet.

### **Ingredients**

- 4 medium sweet potatoes.
- 1/4 stick of Butter
- 2 Tbsp. [B&B's Best Apple Bacon BBQ Sauce](#)

### **Instructions**

1. Wash potatoes.
2. Heat grill or oven to 400°
3. Place potatoes on grill and cook for 30 to 40 minutes or until soft.
4. Remove from grill and cut in half lengthwise.
5. With a spoon remove the potato from the skin and put in mixing bowl.
6. With a fork, mash the potato until smooth.
7. Add B&B's Best Apple Bacon and mix well.
8. With a spoon return the potato to the skins.
9. Place back on grill for about 8 minutes to re-heat.
10. Remove from and sprinkle top with butter.
11. Serve.

