

PAN SEARED T-BONE & LOADED BAKED POTATO



Ingredients

12 Large Potatoes for baking	8oz Sour cream
1 sticks of unsalted butter	1 pk of bacon to crumble or real bacon bits
Salt, pepper, and garlic powder for seasoning the steaks	8oz cheddar cheese shredded
Marinade for steaks(of choice)	2 tbsp salted butter for potatoes

Directions

Directions on T-Bones

Heat a large skillet over high heat. Pat steak dry and season generously with salt and pepper. Add butter to hot skillet and when it begins to bubble and pop add steak. Reduce heat slightly and cook steak until browned, about 4 -5 minutes on each side. Roast until an instant-read thermometer inserted sideways into the steak registers 120 degrees F for medium-rare, about 6 to 8 minutes. Transfer steak to a cutting board and let it rest for 10 minutes.

Directions on Potato

Poke holes in the potato with a fork, then wrap in a paper towel and soak it with water. Place the bacon slices on the same plate as the potato, microwave for 7-9 minutes until the bacon is crispy and the potato is tender. Make sure the bacon does not burn. Crumble the bacon after it's cooled down. Slice the potato in half, then use a fork to fluff up the insides and put butter in it while still hot. Sprinkle the cheese on top, then microwave for another 30 seconds. Top with sour cream, the crushed bacon bits, and the chives.