

SIDE DISH

Jacket Potato with Bacon, Mushroom, and Peppercorn Sauce

26 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
70 min	5 min	65 min	4	\$2.58	809 kcal

Jacket Potato with Bacon, Mushroom, and Peppercorn Sauce could be just the gluten free recipe you've been looking for. This recipe serves 4. For \$2.58 per serving, this recipe covers 20% of your daily requirements of vitamins and minerals. This side dish has 822 calories, 21g of protein, and 60g of...

Ingredients

☐ 12 ounces bacon, chopped	☐ ¼ cup brandy
☐ 4 servings Butter, for topping	☐ 8 ounces sliced button mushrooms
☐ 1 cup cream	☐ 1 tablespoon green peppercorns, drenched in cold water
☐ 4 medium russet or other baking potatoes, well scrubbed	☐ 4 servings Salt and pepper

EQUIPMENT Frying pan, Oven, Measuring cup

Method

- 1 Potato: Preheat the oven to 375 degrees F. Prick potatoes with a fork and bake until soft, about 1 hour.
- 2 Saute bacon, add button mushrooms and cook until golden brown.

- 3 Pour brandy first into a measuring cup (for safety) and then into the pan and carefully ignite with a long match. After the alcohol burns off and the flame has died, stir in the peppercorns. Stir in the cream and heat through, without boiling. Salt and pepper, to taste.
- 4 Cut open baked potatoes. Top each with a spoonful of butter, then cover generously with sauce.

Nutrition per serving

809	19 g	60 g	43 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			27.7 g · 173% of daily needs
Fibre			3.3 g · 13% of daily needs
Sugar			4.2 g · 5% of daily needs
Sodium			895 mg · 39% of daily needs
Cholesterol			134 mg · 45% of daily needs
Vitamin C			13.7 mg · 17% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/jacket-potato-with-bacon-mushroom-and-peppercorn-sauce-145607