



twice-baked stuffed potatoes

Looking for one hot potato? These Twice-Baked Stuffed Baked Potatoes bring major pizzazz to the oft-times boring spud. Baked to perfection, the creamy insides are scooped out, mashed with butter and mixed with cheese and sour cream. The potatoes are then re-stuffed and baked until golden brown beauties emerge.

SERVES: 8-10



julie albert & lisa gnat

ingredients

- 6 large baking potatoes
- 2 cups sour cream
- 1/2 cup shredded cheddar cheese
- 1/4 cup butter, softened
- 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 1/4 cup freshly grated Parmesan cheese

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directions

- 1.** Preheat oven to 400°F. Scrub each potato and pat dry. Use a fork to pierce each potato in several places. Bake the potatoes directly on the oven rack for 50-60 minutes or until tender and easily pierced with the tip of a knife.
- 2.** Remove from oven and cut the potatoes in half lengthwise. Using a small spoon carefully (don't go too deep or you'll rip the skins) scoop out the flesh from inside the potatoes and place in a medium bowl.
- 3.** Line a baking sheet with aluminum foil. Arrange potato shells on baking sheet and return to oven until they are slightly crisp, about 10 minutes. Meanwhile, using a potato masher or fork, mash potato flesh and stir in sour cream, cheddar cheese, butter, salt and pepper.
- 4.** Spoon potato mixture back into the potato shells mounding them high and sprinkling each potato with Parmesan cheese. Bake for 15 minutes.

“I have made a lot of mistakes falling in love, and regretted most of them, but never the potatoes that went with them.”

— NORA EPHRON, 'HEARTBURN'

