



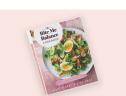
twice-baked stuffed potatoes

Looking for one hot potato? These Twice-Baked Stuffed Baked Potatoes bring major pizazz 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 restuffed and baked until golden brown beauties emerge.



julie albert & lisa gnat





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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." $Q \bigcirc \equiv$