

TWICE BAKED POTATOES

Zest & Peel by Brandee Knowles

INGREDIENTS

4 LARGE RUSSET POTATOES, WASHED
DRIZZLE OF OIL (TO BAKE POTATOES)
SPRINKLE OF SALT (TO BAKE POTATOES)
4 T BUTTER
1/3 CUP SOUR CREAM
1/3 CUP WHOLE MILK
1/2 TSP GRANULATED GARLIC
1/4 TSP GROUND PEPPER
1/4 TSP PAPRIKA
1/4 TSP DRIED ONION FLAKES OR POWDER
SALT TO TASTE
2 CUPS OF SHARP OR MEDIUM CHEDDAR CHEESE, GRATED (DIVIDED IN RECIPE)
1 - 2 CUPS OF COLBY JACK CHEESE, GRATED (DIVIDED IN RECIPE)
1 CUP OF BACON CRUMBLES (6-8 SLICES OF COOKED BACON)
*OPTIONAL: 2 T CHOPPED CHIVES OR GREEN ONION (DO NOT FREEZE WITH ONIONS)
*OPTIONAL ADD INS: BROCCOLI, SAUTÉED MUSHROOM, SPINACH, YOU GET THE IDEA!

DIRECTIONS

PREHEAT OVEN TO 400 DEGREES F.
WASH POTATOES AND SET ONTO A TOWEL TO AIR DRY.
COVER BAKING SHEET PAN WITH FOIL AND PLACE POTATOES ONTO THE PAN.
DRIZZLE WITH OIL AND COAT BY MASSAGING OIL OVER SURFACE OF EACH POTATO.
PLACE POTATOES INTO OVEN AND BAKE FOR 30 MINUTES, THEN FLIP POTATOES AND BAKE FOR AN ADDITIONAL 30 MINUTES OR UNTIL FORK TENDER.
PREP YOUR REMAINING INGREDIENTS SO YOU ARE READY TO MAKE YOUR FILLING WHEN POTATOES ARE DONE!

REMOVE POTATOES FROM OVEN AND LET COOL FOR 15 MINUTES.
IF YOU PLAN TO TWICE BAKE RIGHT AWAY, REDUCE HEAT OF OVEN TO 350 DEGREES F. (IF PLANNING TO FREEZE FOR LATER, TURN OVEN OFF).
USING A KNIFE, CUT EACH POTATO IN HALF LENGTHWISE. SPOON OUT THE SOFT POTATO INTO A LARGE MIXING BOWL, BEING CAREFUL NOT TO SCRAPE TOO CLOSE TO THE SKIN SO YOU WILL HAVE A STURDY POTATO SKIN TO HOLD THE MASHED POTATO MIXTURE!
PLACE THE POTATO SKINS BACK ONTO YOUR SHEET PAN (OR INTO A FREEZER FRIENDLY PAN FOR FREEZER MEAL) AND SET ASIDE.
ADD THE BUTTER, SOUR CREAM, MILK, AND ALL SEASONINGS TO YOUR POTATOES AND MASH UNTIL COMBINED.
ADD HALF OF EACH CHEESE AND HALF OF CRUMBLED BACON AND CONTINUE TO MASH TO THE CONSISTENCY YOU DESIRE.
SCOOP MASHED POTATO MIXTURE INTO THE POTATO SKINS EVENLY AND TOP EACH POTATO WITH THE REMAINING CHEESE AND BACON CRUMBLES.
PLACE INTO THE OVEN AND BAKE FOR 20-25 MINUTES UNTIL THE CHEESE IS MELTED AND BUBBLY. (IF YOU DECIDE TO FREEZE FOR LATER, WRAP EACH POTATO IN PLASTIC WRAP AND PLACE INTO A GALLON SIZE FREEZER BAG, REMOVING AS MUCH AIR FROM BAG AS POSSIBLE. LABEL BAG WITH INSTRUCTIONS AND FREEZE UP TO 3 MONTHS).
REMOVE YOUR TWICE BAKED POTATOES FROM OVEN AND SPRINKLE WITH CHIVES OR GREEN ONION.
ENJOY!