



THE BEST TWICE BAKED POTATOES

From Simply Full of Delight

INGREDIENTS

- 4 Large Baking Potatoes
- Olive Oil
- Sea Salt grinder
- 4-6 slices of Bacon
- 1/2 stick of butter
- 1/2 cup of milk
- 1 cup of regular sour cream
- 1 cup of Sharp Cheddar shredded cheese
- 1/2 teaspoon of salt
- 1/2 tsp of pepper
- Green onions (chopped)

NOTES

If you would like to freeze these, simply place them in a freezer bag or freezer safe container after you assemble them. You don't need to do the 2nd bake before freezing. When you are ready to use them, you can take them straight from the freezer to the oven. Simply add a few extra minutes to the baking time.

PROCEDURE

Preheat oven to 350 degrees. Wash your potatoes, poke 3 holes on each side with a sharp knife. Baste your potatoes with olive oil and sprinkle with sea salt on both sides. Bake for about 1 hour or until tender. Prepare the bacon. When the potatoes are still warm, but cool enough to handle, slice each potato in half lengthwise. Scoop the flesh from each potato half and add it to a bowl. Place the potato skins on a baking sheet.

Add butter to the bowl of potato flesh. Next add the sour cream, milk, just half of the cheddar cheese, half of the green onions, salt, and pepper to the potato flesh mixture. Mash it together until mixed thoroughly. Spoon the potato mixture generously into the potato skins. Top with bacon, the remaining shredded cheddar cheese, and green onions. Bake at 350 degrees until heated through and the cheese is melted (15-20 minutes).