

TWICE BAKED POTATOES

Ingredients

1. 6 med. Idaho potatoes
2. Salt & pepper to taste
3. 1 pt. sour cream
4. 1/2 c. chives or chopped green onion, if desired
5. 1 c. Cheddar cheese, shredded
6. 1/2 c. butter or margarine, softened
7. Parmesan cheese

Instructions

1. Bake the potatoes until done, approximately 1 1/2 hours at 350 degrees.
2. Cut in half.
3. Scoop out both halves. Reserve the skin.
4. Whip the potatoes together in a large bowl and add salt and pepper to taste.
5. When smooth, add sour cream, chives or onion if desired, cheese and butter.
6. Whip until blended.
7. Scoop potato mixture back into the skins.
8. Sprinkle with a little Parmesan cheese.
9. May be held in the refrigerator for 24 hours, or wrapped for freezing.
10. To serve, place on cookie sheet and bake at 325 degrees for 30 minutes or until golden.