

Twice Baked Potatoes

These might seem like a lot of extra work, but they are so worth it and they can make any meal feel a little more special. They can also be good topped with some leftover shredded meat or just about anything you want to put on them!

Ingredients:

- Potatoes, *(one for each person) baked*
- 1-2 c. shredded cheese
- 1-2 slices of bacon per person, cooked and crumbled
- Chives or other toppings for baked potatoes

Directions:

This recipe might seem a little complicated but it's not and it's so worth the extra effort!

1. Bake your potatoes until they are finished. *See recipe below.*
2. Scoop out the insides... HOT! Leave a little around the edges to make a boat or shell to hold your filling.
3. Use the scooped-out portions to make the mashed potatoes. *See recipe below – adjust recipe as needed.*
4. Fill the shells with the mashed potatoes and top with shredded cheese, cooked bacon, and chives.
5. Bake at 350 for 10-15 minutes or until the cheese is bubbly and browned.
6. Serve with additional sour cream and toppings, if desired.

Baked Potatoes

Ingredients:

- potatoes (*one for each person*), washed and dried
- olive oil (*about 1 t. for each potato*)
- salt and pepper
- desired toppings (*butter, cheese, sour cream, bacon bits, etc.*)

Directions:

Preheat the oven to 300. Lightly grease a baking pan. Pierce the skin several times with a knife or fork.

Brush the skin with olive oil, then with salt.

Place the potatoes on a baking sheet and bake for 60-90 minutes, until softened and slightly browned.

Remove from oven and enjoy!

Mashed Potatoes

Ingredients:

- 5-6 medium to large potatoes, peeled, rinsed, and quartered.
- ¼ -1/2 stick of butter
- 1/4- 1/2 c. milk or sour cream, maybe a little more for desired consistency
- salt and pepper to taste

Directions:

Boil the potatoes in a large pot for 20-30 minutes until fork tender.

Drain the potatoes and put them back into the pot or into a large mixing bowl.

Mash the potatoes with a hand masher or mixer. Add the butter and stir.

Add milk until the potatoes reach the desired consistency. Season to taste.

Serve hot!