



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

TWICE BAKED POTATOES

5 medium russet potatoes

½ cup buttermilk or dairy sour cream

2 tablespoons butter, softened

1 teaspoon salt

¼ teaspoon ground black pepper

4 ounces (1 cup) shredded cheddar cheese

2 tablespoons chopped fresh chives, or 2 to 3 green onions, thinly sliced

4 slices bacon, cooked crisp and crumbled

1. Preheat oven to 400 degrees F.
2. Do not peel potatoes. Scrub potatoes and pat skins dry with paper towels.
3. Place potatoes directly on oven rack. Bake in 400-degree oven for 45 to 50 minutes or until tender when pierced with paring knife.
4. Remove from oven and let cool for 10 minutes.
5. Increase oven temperature to 425 degrees. Line jellyroll pan with foil; set aside.
6. Cut each potato in half lengthwise. Holding each potato half with clean towel, carefully scoop out cooked potato into large mixer bowl.
7. Reserve 8 of the shells; discard remaining 2 shells.
8. With electric mixer at medium-low speed, beat potatoes until no lumps remain. While still beating, add buttermilk/sour cream, butter, salt, and pepper; beat until fluffy.
9. Stir in cheese, chives, and bacon.
10. Spoon potato mixture into reserved 8 shells, mounding up filling.
11. Place potato halves on prepared-lined jellyroll pan. Bake for 15 minutes or until heated through and slightly golden.

Make 8 servings.

