

# TWICE BAKED POTATOES

F EASY

Last Modified: 03/15/2014

PREP: 15 Min  
COOK: 1 Hr  
OVEN: 400 & 350

VEGETABLES

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
3	Large	Starchy Baking Potatoes (Idaho / Russet)	
1	Tbsp	Olive Oil	
1 1/2	Tbsp	Whole Milk	
1 1/2	Tbsp	Salted Butter	Softened
1	Cup	Sour Cream (Breakstone)	
1 1/2	Cups	Sharp Cheddar Cheese	Grated
PLUS			
1/2	Cup	Gruyere Cheese	Grated
AND / OR			
1/2	Cup	Swiss Cheese	Grated
AND / OR			
1/2	Cup	Sharp Cheddar Cheese	Grated
OR			
1/2	Cup	Mixture Of The Above (1/2 Cup Total)	Grated
1/2	Tbsp	Garlic Salt	
3	Slices	Thin Sliced Bacon	Crumbled
1/4	Cup	Green Onions (Greens Only)	Thin Sliced
OR			
1/4	Cup	Chives	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>FACTOID</b>	These are fantastic and REALLY easy to make. Fluffy and light in texture. Easy to make a ton of them, freeze and reheat later as needed.
<b>TOOLS</b>	1) Stand Mixer & Paddle Head 2) Aluminum Half Sheet Pan 3) Rubber Spatula
<b>PREP</b>	<b>DISH</b> 1) Grate the Cheddar Cheese and set it aside. 2) Grate the selected other Cheeses and set them aside. 3) Thinly slice the Green Onion greens and set them aside. 4) Chop the Chives and set them aside. 5) Preheat the oven to 400 degrees with a rack just below center.
<b>1</b>	Fry the bacon Slices until crisp and set them aside, once cool, crumble them.
<b>2</b>	Wash the Potatoes and pierce them with a fork. Rub the Potatoes with the Olive Oil and place them on an aluminum sheet pan with a rim. Bake the Potatoes for 45 minutes to an hour, or until done (they pierce easily with a pointed knife). Remove the Potatoes from the oven and cut them in half lengthwise. Set them aside to cool. Reduce the temperature of the oven to 350 degrees.

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<b>3</b>	When the Potatoes are cool enough to handle, scoop out the Potato flesh into a stand mixer with a paddle head. Add in the Milk, Butter, Sour Cream, Cheddar Cheese, Garlic Salt, and Salt and Pepper to taste. Mix until creamy. Divide the mixture evenly and spoon it back into the Potato Shell Halves. Return the Potatoes to the oven for 15 minutes. Remove them from the oven and sprinkle the tops with the Gruyere Cheese. Set the oven to high broil and broil the Potatoes until the Cheese melts and darkens in color.
<b>4</b>	Remove from the oven and garnish the tops with the Crumbled Bacon and Green Onions and/or Chives.
<b>SERVE</b>	Serve while hot with lots of optional toppings to choose from.
<b>FREEZING</b>	Place the filled Potato halves on a large aluminum sheet pan , keeping the Topping Cheese, Bacon and Green Onions separate. Freeze until solid. Once frozen, place in vacuum seal bags and seal tightly. Store up to a year in the freezer.
<b>BAKE FROM FROZEN</b>	Preheat the oven to 350 degrees. Remove the Filled Potato Halves from the storage bag. Place them on a parchment paper lined aluminum sheet pan, tent them with aluminum foil and bake them for 15 minutes. Remove the aluminum foil and continue baking uncovered until the internal temperature of a Potato reaches 125 degrees with an instant read thermometer, about 45 minutes more. Lightly press into the top of each Potato Half with the Gruyere Cheese. Sprinkle the top generously with , Bacon Lardons and Green Onion slices. Return to the oven and broil on high until the Cheese Melts, about 5 minutes.