

Twice Baked Potatoes

I make these maybe a little different than your grandmother, but it is very similar.

Ingredients:

- Medium baking potatoes (like russets) about 4 inches by 1 1/2 inches or so. Not the big boys.
- Cheddar Cheese
- Half and Half
- Sour Cream
- Butter
- Bacon Bits
- Optional
 - Garlic

Process:

- Preheat oven to 425 degrees
- Let potatoes come to room temperature, wash them, dry them, and generously rub butter into the skins (Note: you need the skins to remain flexible and what better way to do that than butter!).
- Toss them into the oven and cook them for about 40-60 minutes or so, depending on size.
- About 1/2 way through, pierce them with a fork a couple of times to let the steam out.
- When the potatoes are done:
 - Cut them in half lengthwise.
 - Carefully scoop out the centers but you mustn't violate the integrity of the skins. Reserve the skins.
 - Put the potato guts into a bowl and mash them up
 - Add sour cream, butter, and half and half until they are the consistency of mashed potatoes.
 - The ratio's of the sour cream, butter, and half and half are dependent on your desired taste
 - I like to add bacon bits (and sometimes garlic), but your grandmother doesn't. Again, that is to taste.
 - I think you should add a little salt as well (just like you would for mashed potatoes), again to taste.
 - You can also add pepper to taste.
- Carefully put the concoction back into the skins. You can mound it a little. There will be some left over and Josh can eat that.
- You can put grated cheese on top, or just cut a rectangle of it and press it lightly into the top of the mixture in the skin. I think your grandmother uses the grated cheese method.
- You can then put all of the halves into a baking dish and then you reheat them until the cheese melts and the assembly is hot all of the way through. I would suggest 325 degrees. It shouldn't take long (depending on the initial temperature of the assembly).
- These can be made before hand and heated just prior to dinner.

Storage:

- These store easily in the refrigerator or can be frozen.
- If they are frozen, I'd let them thaw before reheating.