

THE CULINARY

Playground



Twice Baked Potatoes

1 large russet potatoes, baked
1 tablespoon unsalted butter, melted
1 heaping tablespoon sour cream
1/8 teaspoon salt
Pinch pepper
Pinch onion powder
1 slice bacon, torn or snipped
2 inch piece of scallion, snipped small
Big pinch grated sharp cheddar cheese

Preheat oven to 400 degrees.

Halve potato lengthwise, and use spoon to scoop flesh out and into a medium bowl.

Cradle potato in hand while scooping to prevent it from breaking.

To the bowl with potato, add butter, sour cream, salt, pepper, onion powder and using fork, mash together.

Stir in bacon, scallion and cheese.

Using a spoon, scoop filling into potato shell and place in a baking dish. Sprinkle with another pinch of cheese. Bake until heated through and cheese has melted on top, 12 minutes.