

THE CULINARY

Playground



Twice Baked Pumpkin Stuffed Potatoes

3 Russett Potatoes
1/3 cup pumpkin puree
1/4 cup sour cream
1/4 cup shredded cheddar cheese
2 Tablespoons butter, room temperature
3 scallion chopped
1/2 teaspoon salt
pinch nutmeg
pepper
olive oil

Preheat oven to 400 degrees.

Rub potatoes with olive oil and a sprinkling of salt and pepper.
Pierce potatoes with a fork and bake for 40-45 minutes until just fork tender.

When cool, halve potatoes and scoop out the flesh, leaving a quarter inch border. Put scooped potato in a medium size bowl and mash it with butter. Add pumpkin, sour cream, half of the shredded cheddar, 2 scallions, salt and nutmeg.

Spoon into the potato skins. Top potatoes with remaining cheddar cheese and bake 20 minutes until cheese is melted and golden. Remove from oven and garnish with remaining scallion slices.