

TWICE BAKED POTATOES

Ingredients:

- 2 large baking potatoes
- ¼ teaspoon salt
- 2 tablespoons butter, softened
- ⅛ teaspoon pepper
- ¼ cup plain sour cream
- ¼ cup shredded cheddar cheese
- ¼ teaspoon garlic powder



Day 1

1. Preheat oven to 350°
2. Scrub potatoes under running water.
3. Wrap each potato in small piece of aluminum foil.
4. Bake for 45-60 minutes or until potatoes are soft when pressed.
5. Remove from oven and let cool.

Day 2

6. Cut potatoes in half lengthwise. Scoop out the insides, leaving a thin shell.
7. In a large bowl, mash the insides with butter.
8. Stir in sour cream, garlic, salt, and pepper.
9. Spoon into potato shells.
10. Place on microwave-safe plate. Sprinkle with cheese.
11. Microwave, uncovered, on high for 1-2 minutes or until heated through.