

Seasonal Eating



Twice Baked Potatoes

4 baking potatoes
1/4 cup butter
1/4 cup sour cream
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon black pepper
2 cups shredded Cheddar cheese
1/4 cup chopped onion

Scrub potatoes in water. Dry and poke with a fork several times to allow steam to escape. Place in 350 degree oven for 1 1/2 -2 hours or until tender when pierced with a fork. Take out and slice off the top 1/4 of the potato. Scoop out the inside of the potato leaving a shell around the outside so potato doesn't fall apart and place in a bowl. Mix in the butter, sour cream, garlic powder, salt and pepper. Adjust seasonings as needed. Add half of the cheese and mix. Using half of the onions, sprinkle in the bottom of the potato shells. Top with half of the potato mixture. Sprinkle in remaining half of onions and grated cheese. Top with remaining potato mixture. Place potatoes on baking sheet and return to oven for about 10 minutes or until hot all the way through.