

Ultimate Twice-Baked Potatoes



Recipe provided courtesy of Wisconsin Cheese. Photo courtesy of Dairy Farmers of Wisconsin.

Ultimate Twice-Baked Potatoes are the perfect go-to appetizer or side dish that goes with any meal. Simply bake the russet potatoes, slice in half lengthwise and scoop out the center. Combine garlic & herb cheese, sour cream and milk; mash until desired consistence. Add in cheddar and parsley, bake and serve!

☆☆☆☆☆ No ratings yet

COURSE	CUISINE	SERVINGS
30 Minutes or Less, Appetizer, Side Dish	American	8 People

INGREDIENTS

- 4 Large Alsum russet potatoes
- 2 Tablespoons Olive oil
- Salt and pepper
- 4 Tablespoons Butter, cubed and softened
- 1/2 Cup Scott's of Wisconsin Garlic & Herb Cold Pack cheese
- 1/2 Cup Sour cream
- 1/2 Cup Milk
- 4 Ounces Widmer's One Year Cheddar cheese, shredded and divided (1 cup)
- 1/4 Cup Minced fresh parsley
- Minced fresh parsley

INSTRUCTIONS

1. Heat oven to 400°F.
2. Pierce potatoes with a fork. Place on an ungreased 15 x 10-inch baking pan. Rub with olive oil. Season with salt and pepper. Bake for 55-60 minutes or until tender. Cool potatoes on a wire rack.
3. When cool enough to handle, cut each potato in half lengthwise. Carefully scoop out center pulp into a large bowl, leaving each half with a 1/4-inch shell.
4. Mash pulp and butter. Add the garlic & herb cheese, sour cream and milk; mash until desired consistency. Stir in 1/2 cup cheddar and parsley. Season with salt and pepper.
5. Spoon filling into potato shells; return to the pan. Sprinkle with remaining cheddar. Bake for 15-20 minutes longer or until potatoes are warmed through. Garnish with parsley.