



## Twice Baked Potatoes

Good old-fashioned Russet or Idaho Potatoes work best for this recipe, because their skin doesn't rip or peel away. Start by baking your potatoes in an oven or toaster oven; microwaved potato skins are too soft to hold the filling.

1. Use a small, sharp knife to cut away an oval-shaped lid from the top of the potato to create a boat-shaped container. (Cook's treat: Schmear the top piece with a little butter & sprinkle with salt. Yum.)
2. Use a spoon to scoop out the potato flesh, taking care not to rip the skin.
3. To the mashed flesh, add one or any combination of the following creamy elements: sour cream, plain Greek yogurt or cottage cheese. Add any type of cheese, shredded or cut into small cubes + chopped scallions + salt & pepper.
4. Mash together; scoop mixture back into boat. Sprinkle with paprika for color. Spray with a little oil on top to encourage browning. If you don't have spray oil, just skip it. You can complete the recipe through this step ahead of time.
5. Reheat in 350 degree oven for about 15 minutes, depending on the size of the potato.

