

Boulder GARDEN RECIPE

MINI TWICE BAKED POTATOES

30-35 small red potatoes
1 1/2 sticks softened butter
3 cups shredded white sharp cheddar cheese
1 1/2 cups sour cream
2 cups caramelized onions
crisp bacon
salt and pepper

1. Bake potatoes directly on oven rack at 400 degrees for 40 minutes or until tender when pierced with a fork. Cool slightly.
2. Cut a small slice off one end of potato so it can stand. Cut a small slice off other end and discard.
3. Scoop flesh from potatoes into a bowl leaving 1/3 inch shell.
4. Add softened butter and mix with potato masher until blended. Some lumps are ok.
5. Fold in sour cream, caramelized onions, 2/3 of cheese and salt and pepper to taste. Don't overwork potatoes.
6. Distribute filling among shells mounding it. Place on a rimmed baking sheet.
7. Reheat potatoes uncovered at 400 degrees until heated through.
8. Sprinkle potatoes with remaining cheese and bacon bits.
9. Return to oven for 2-3 minutes or until cheese is melted.
10. You can adjust amount according to your taste.