

Twice Baked Potatoes*

- 4 students need 2 potatoes
- 5-6 students need 3 potatoes

1. Wash and dry potatoes (use the vegetable brush in your kitchen), pierce skin with a fork.
2. Place potatoes on several layers of paper towel in the microwave.
3. Cooking time:
 - 2 potatoes – 4 minutes on full power; rotate & 2 more minutes.
 - 3 potatoes – 6 minutes, rotate & 3 more minutes.

Check potatoes for some softness by piercing with a fork, may need 1-3 more minutes.

4. Wrap potatoes in foil and let stand for about 5 minutes to finish cooking.

Hint – Keep this foil for take away.

Filling Ingredients – Stuff potatoes before baking again.
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These amounts are approximate for 1 potato. Each potato 1/2 can be made the way each person likes. Record the number of people who want the following below:

2 tsp butter	X _____ = _____
2 Tbsp sour cream	X _____ = _____
¼ cup grated cheddar	X _____ = _____
Chopped green onion	X _____ = _____
2 Tbsp bacon bits	X _____ = _____

Salt & pepper to taste – go easy

5. Cut potato in half lengthwise (hold potato with clean dishcloth) and scoop out center with a soup spoon, being careful not to break the skin. Cooked potato goes into individual cereal bowl.
6. Use a fork to gently mash potato then mix in filling ingredients. Hold back ½ the cheese for the top.
7. Spoon potato mixture carefully back into skins. Pack firmly but gently. Garnish with extra cheese, green onion and bacon bits.
8. Return to microwave on dinner plate to melt cheese and warm up potato, about 30 seconds for each half. **TAKE OUT IN FOIL** (or takeaway container if you brought one from home).

*This recipe can be made using an oven instead of microwave. Bake at 400°F for 40-55 minutes. Test with a fork for doneness. Reduce oven temperature to 350°F and bake potatoes for 15 to 20 minutes until they're heated through.