

Twice Baked Potatoes



Ingredients:

- 24 small or 12 large baking potatoes
- 1 cup sour cream
- 2 cups shredded Cheddar cheese
- 1 cup hot milk
- ½ stick butter
- 1 tsp salt and ½ tsp pepper to taste
- Chives or green onions, optional
- Additional cheese and cooked bacon bits, optional

Directions

Bake potatoes at 400 for 1 hour or until soft. Slice about 1/2" off the top off each potato. Cool until warm to touch. I allowed mine to cool about 5-10 minutes and then I prepared two separate piles of skins (for a future side-potato cheese skins) and potatoes needing to be hollowed out. Use a melon baller for this because it's got a somewhat sharper edge than a kitchen spoon. However a small kitchen spoon will work. Hollow each potato leaving about 1/4" inside. Place the potato flesh inside a large mixing bowl and proceed to add hot milk (microwave for a minute), sour cream, butter, cheese, salt and pepper. Mash with a mixer on low speed for a minute and proceed to mix on high for about 2 minutes. Place potato mixture back into skins using a cookie scoop. Top with chives or finely sliced green onions. Optional: add additional cheese and bacon bits on cooking day. Place in an aluminum tray or pyrex dish for flash freezing (freezing for about 2 hours). Once they've frozen for a while, place them in labeled quart size bags (gallon works too) and add this side dish to your freezer inventory.

Cooking Day: Thaw 24 hours in the fridge and bake foil covered for thirty minutes or until hot. Potatoes can also be covered and reheated in the microwave for 15 to 25 minutes or until hot. Top with additional cheese, bacon bits, or sliced green onions, if desired.