

Twice Baked Potatoes Recipe | ButterbeanQueen.com

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- **2 medium-large Russet Potatoes** $\frac{1}{2}$ teaspoon of Olive Oil ($\frac{1}{4}$ teaspoon for each potato)
- **Lawry's Seasoned Salt**
- **3-4 Tablespoons of Butter**
- **1 Tablespoon of Sour Cream**
- **1 cup of Cheddar Cheese, shredded**
- **3 pieces of bacon, chopped**
- **Salt, Pepper, Cavender's**
- **Preheat oven to 400 degrees. Clean and dry the potatoes. Pierce a fork 12 times in each potato. Next, add $\frac{1}{4}$ teaspoon of Olive Oil on each potato and spread it evenly. Sprinkle the potatoes with Lawry's Seasoned Salt and place on aluminum foil. Bake for one hour, turning potatoes once after 30 minutes.**
- **Allow the potatoes to cool for 5 minutes. Cut the potatoes in half lengthwise and scoop out the potato into a large bowl. Be careful not to tear the skin of the potato.**
- **Place potato skins on a foil lined baking sheet.**
- **In the large bowl with scooped out potato, add butter, sour cream, and seasonings and mix. Add more or less of these ingredients to personal taste. Next, add $\frac{3}{4}$ cup of cheddar cheese and bacon pieces with the potato and mix until thoroughly combined.**
- **Sprinkle a pinch of cheddar cheese in the bottom of each potato skin. Next, add the potato mixture. Top with cheddar cheese. Bake at 375 degrees for 10-15 minutes or until the cheese has melted. Garnish with green onions and bacon pieces.**
- **Twice baked potatoes can be prepared and refrigerated ahead of time. Loosely cover the prepared potatoes with parchment paper and refrigerate. Bake when ready.**