

Twice Baked Potatoes
From The Cook's Life
Serves 4

Use more cheese if you like your potatoes really cheesy.

You can make bake, mash and fill the potato shells ahead of time. Store them in the fridge until ready to bake them the second time.

4 large baking potatoes, scrubbed

1 egg, slightly beaten

2-4 tablespoons milk

Salt

Pepper

1 cup grated cheese (Cheddar, Swiss or a combination of your favorites)

Preheat oven to 350 degrees. Bake potatoes for about an hour, or until they are soft when poked with a fork. Cool potatoes until you can handle them comfortably. Increase the oven temperature to 400 degrees.

Cut potatoes in half lengthwise. Scoop out the insides of each half, leaving about $\frac{1}{4}$ inch shell of potato inside the skin. You don't have to be precise. Set potato shells aside.

Mash the scooped out potato with a fork or potato masher. Try to get most of the lumps out, but don't get obsessive. Add the egg, about 2 tablespoons of milk and a few sprinkles of salt and pepper and mash again. If the mixture seems too dry, add a bit more milk and mash again. You want a mixture that is a little wetter than mashed potatoes.

Mix in about $\frac{1}{2}$ cup of cheese. Reserve $\frac{1}{2}$ cup of cheese for topping the potatoes later.

Fill the potato shells with the cheese-potato mixture, mounding the tops fairly neatly.

Place the filled potato halves on a lightly greased or parchment lined baking sheet, propping the potatoes against each other if they won't stand up.

Bake the potatoes at 400 degrees for about 10 minutes, or just until the tops are starting to turn golden brown in spots. Remove the potatoes from the oven and sprinkle the tops with the reserved cheese. Return to the oven for 10 more minutes, or until the cheese is melted and starting to brown. Broil the tops for a couple of minutes if you want the cheese browner.