



TWICE BAKED POTATOES

EQUIPMENT:

OVEN
SPATULA
SAUTE PAN
LARGE BOWL
KNIFE & CUTTING BOARD

INGREDIENTS:

TWO LARGE RUSSET OR
SWEET POTATOES
2OZ. MILK
4OZ. BUTTER

4OZ. HHF CILANTRO PESTO
2OZ. SOUR CREAM
2OZ. GREEN ONIONS
SALT AND PEPPER TO TASTE
BACON IS OPTIONAL

METHOD:

FIRST

WASH AND DRY THE POTATOES.
PLACE THEM IN A PREHEATED
350 DEGREE OVEN AND SET A
TIMER FOR 45 MINS.

THIRD

CHECK THE POTATOES. INSERT
A SMALL KNIFE INTO THE
POTATOES UNTIL THE KNIFE
GOES IN SMOOTHLY WITHOUT
RESISTANCE. IF READY, TAKE
OUT OF OVEN AND LET REST
FOR FIVE TO TEN MINUTES.

FIFTH

ADD SALT AND PEPPER TO TASTE. NEXT, SCOOP THE MIXTURE INTO THE
HOLLOWED SKINS. YOU CAN ALSO USE A PIPING PASTRY BAG IF YOU
WOULD LIKE TO HAVE A DESIGN. ONCE FILLED, PUT THEM BACK INTO
THE OVEN FOR ANOTHER 15 MINS AT 375 DEGREES. SERVE HOT!

SECOND

FINELY SLICE THE GREEN ONIONS AND
PLACE IN THE SAUTE PAN WITH HALF
OF THE BUTTER. SAUTE UNTIL TENDER.
ADD THE MILK AND WARM. DO NOT
BOIL THE MILK. SIMPLY HEAT IT UP
AND SET ASIDE.

FOURTH

TAKE THE POTATOES AND SLICE IN
HALF LENGTHWISE. USING A SPOON OR
THE SPATULA, CAREFULLY SCOOP THE
COOKED POTATO INTO THE BOWL WHILE
KEEPING THE SKIN INTACT. ADD ALL OF
THE INGREDIENTS INCLUDING THE
SAUTEED GREEN ONIONS AND MIX
UNTIL FULLY INCORPORATED AND THE
CONSISTENCY YOU DESIRE IS REACHED.