

# *Stuffed Baked Potatoes*

*A do-ahead recipe that's great for serving a crowd.*

**2 large baking potatoes**

**1 cup (1/2 pint) dairy sour cream**

**2 tablespoons butter**

**1/2 teaspoon salt**

**Freshly ground pepper**

**2 tablespoons minced green onion,  
if desired**

**Salt**

**Grated Cheddar cheese**

Bake potatoes according to directions on page 92. Reduce oven heat to 375°F (191°C). Slice potatoes in half lengthwise. With a potholder protecting your palm, cup a potato half in your hand. Gently scoop insides of potato into a bowl, leaving just enough pulp next to potato skin to keep it from breaking. Repeat with remaining potato halves. Set aside potato skins. To scooped-out potato add sour cream, butter 1/2 teaspoon salt, pepper and green onion, if desired. Blend with fork until well-mixed but not necessarily smooth. Add salt as desired. Fill shells to heaping with potato mixture. Place on baking sheet and sprinkle with grated cheese. Potatoes may be refrigerated at this point for up to 24 hours. Bake 10 to 15 minutes, or longer if refrigerated. Brown cheese under broiler, if desired. Makes 4 servings.