



Twice Baked Potatoes

Day 1:

1 potato per person
1-teaspoon butter
Milk (enough to make smooth, whipped potatoes)
Salt/Pepper to taste

Preparing Potatoes

(Note: Select potatoes of equal size if possible)

1. Scrub potatoes; pat dry
2. Prick skin four times with a paring knife or fork to allow steam to escape and prevent bursting.
3. Arrange in **circular** pattern on paper towel lined on microwave oven tray, equal distant apart.
4. Cook on **HIGH** power for 14-16 minutes, or until tender. (Test for doneness; cut in with paring knife). Potatoes will still feel slightly firm, but will complete cooking during 5 to 10 minutes standing time.
5. Wrapped in a towel, let stand for 5 to 10 minutes (standing time).
6. Slice top from each potato.
7. Scoop out center of shells into a bowl. Set shells aside (save).
8. Using electric mixer, mash potatoes with butter, salt/pepper; adding enough milk to make a smooth mixture.
9. Refill shells with smooth, whipped potato mixture.
10. Place in a 9"x9" pan, cover, and label with kitchen number and hour for storage. Refrigerate overnight.

Day 2

- _____ 1. Set oven to 350 degrees. (remove masking tape label). Place covered pan in oven and bake for 30 minutes.
- _____ 2. Prepare toppings:
- _____ Chop ham
 - _____ Cook broccoli
 - _____ Drain mushrooms. Chop if desired.
- _____ 3. Remove pan from oven.
- _____ 4. Add toppings that need to be heated and bake **uncovered** another 15 minutes.
- _____ 5. Serve hot with additional toppings.