



## DESCRIPTION

Send in your recipes, then join host Carrie Shankweiler and learn how to make a potato twice as much fun! Watch and learn how to make an Idaho favorite -- the twice baked potato.

## POTATO MATERIALS

- 4 baking potatoes
- 4 bacon slices
- 1 cup sour cream
- ½ cup milk
- 4 tbsp. butter
- ½ tsp. salt
- ½ tsp. pepper
- 1 cup Cheddar cheese
- 2 diced green onions
- Spinach leaves

## TOOLS

- Knife
- Large mixing bowl
- Hand-mixer
- Spoon
- Cookie sheet

## DIRECTIONS

1. To begin, bake four potatoes in the oven for about an hour at 350 degrees. When they're ready, take them out and let them sit for a few minutes to cool off.
2. Next, take each baked potato and slice it in half long-ways. The best, safest way to slice is to hold the knife with the flat edge facing the ceiling, form a wall with all of your fingertips touching on the potato, and insert the knife through the potato slightly away from that wall. Be sure to have an adult help you with this, and be sure to keep the potatoes' skins in tact around them.
3. Once they're halved, carefully scoop each potato out of the skin with a spoon and place it into a large bowl. Be sure to keep a quarter inch layer of potato inside the skin to maintain it. Set your empty skins aside on a cookie sheet for now.
4. Add your sour cream, butter, onions, cheese, milk, salt and pepper into the bowl with the potatoes. Use a hand-mixer to mix everything up in the bowl until it's well-blended and creamy.
5. Spoon this mixture out of the bowl and divide it back into each potato skin.
6. Sprinkle onions and bacon over the refilled potatoes, followed by a layer of cheese on each.
7. Place the potatoes back in the oven and bake at 350 degrees for another 15 minutes.
8. Take your twice baked potatoes out of the oven and let them cool. Serve them on a bed of spinach and enjoy!