

Twice-Baked Potatoes

Serve these up with brisket, tenderloin, or even a nice, juicy steak.

BY REE DRUMMOND Updated: Sep 6, 2023

YIELDS:

8 - 12 serving(s)

PREP TIME:

30 mins

TOTAL TIME:

1 hr 45 mins

Ingredients

8 baking potatoes, washed

2 sticks of butter, cubed

8 slices cooked bacon, crumbled or finely chopped

1 c. sour cream

2 c. cheddar jack cheese, divided

1 c. whole milk

2 tsp. seasoned salt

1/2 tsp. ground black pepper, plus more for serving

4 green onions, thinly sliced

[See Nutritional Information](#)



Directions

- 1 | Preheat oven to 425 degrees. Prick each potato with a fork, 3-4 times. Place on a baking sheet and roast for 1 hour 15 minutes, or until tender when pressed. Let rest until cool enough to handle. Reduce the oven temperature to 375 degrees.
- 2 | Place the butter in a large mixing bowl. Add the bacon and sour cream. With a sharp knife, cut each potato in half lengthwise. Scrape out the flesh of the potato and add it to the the mixing bowl, being careful not to tear the skin. (Leave a thin layer of potato intact all over the skin so that the filling has some support). Place the potato skins on a baking sheet.
- 3 | Using a potato masher, mash the potatoes into the butter, bacon and sour cream. Add 1 cup of

cheese, milk, seasoned salt, $\frac{3}{4}$'s of the green onions and black pepper. Mix well to combine.

- 4 | Fill the potato shells evenly with the mashed potato mixture. Divide the remaining 1 cup of cheese evenly over top of each potato piece. Bake the potatoes once again until golden brown on top and heated through, about 20 minutes. Top evenly with the remaining scallions and a little more black pepper before serving.