



*Potato skins are one of my favorite treats, and these twice-baked potatoes are a quick and easy version of this dish.*

*Tip: Slicing the potato before cooking makes it easier to keep the shape when cooked. Make the herbed butter ahead of time and keep it wrapped in the refrigerator for a delicious burst of flavor to any dish.*

## **Twice-Baked Potatoes**

### *Ingredients*

5 large russet potatoes, halved  
3 strips bacon, fried crisp and broken into pieces  
1 cup cheddar cheese, grated  
2 tablespoons chive flavor whipped cream cheese  
1/4 cup herbed butter  
1 teaspoon Kosher salt  
1 teaspoon lemon pepper

### *Instructions*

Preheat the oven to 350°F. Wash the potatoes and pierce them with a fork. Slice them in half and place them on a piece of silver foil. Add a sliver of herbed butter. Wrap the potato individually and cook in the preheated oven for one hour.

Remove the potatoes from the oven and unwrap them. Using a spoon, scoop out the potato flesh leaving a 1/4" border. Use a fork to mash the potato flesh. Add any melted butter that has remained in the flesh, along with the cream cheese, salt, and pepper. Mix together until well blended. Place a tablespoon of the mixture into each potato shell. Top with the grated cheese and bacon pieces.

Bake the potatoes in the oven for an additional 15 minutes. Serve warm with sour cream.

Serves 6 to 8.