

TWICE BAKED POTATOES

Contributed by *Linda Wilcox*

INGREDIENTS

- **8** large potatoes
- **½ c.** milk
- **¼ c.** butter or margarine
- **½ c.** dairy sour cream
- **1 c.** tiny cubes Swiss cheese
- **1 ½ tsp.** salt
- **¼ tsp.** pepper
- **¼ c.** shredded Swiss cheese

DIRECTIONS

1. Bake potatoes in a hot oven (450°F) for 55 minutes or until soft.
2. Cut thin lengthwise slice from top of each potato. Carefully scoop out insides with a teaspoon, leaving a ¼-inch shell; place potato flesh in a large bowl.
3. Combine milk and butter in a small saucepan; heat until butter melts.
4. Mash potatoes; beat in hot milk mixture until potatoes are fluffy.
5. Stir in sour cream, Swiss cheese cubes, salt, and pepper. Spoon back into shells.
6. Re-bake at 350°F for 25 minutes. Top each with shredded Swiss cheese and bake an additional 5 minutes.