

## Twice Baked Taters



### Prep:

5 minutes

### Total:

60 minutes

### Makes:

6 servings

### Utensil:

Saladmaster Food Processor

11" Large Skillet with Cover

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### Contributed By:

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### Recipe Description:

Twice Baked Taters are as easy as they are yummy! These taters make a wonderful side dish for any meal or as hors d'oeuvres at a gathering with family and friends.

3  
large  
potatoes, washed and halved lengthwise  
1  
?2  
cup  
cheddar cheese, grated, use Cone #2  
1  
?4  
cup  
unsalted butter, shredded, use Cone #1

4

tbsp

cooked bacon, chopped

<sup>1</sup>?<sub>2</sub>

tsp

black pepper

<sup>1</sup>?<sub>2</sub>

tsp

garlic powder

1

cup

buttermilk

<sup>1</sup>?<sub>2</sub>

cup

water

### Directions:

1. Wash potatoes and cut in half, lengthwise.
2. Add half of the water to the skillet and then add the potatoes in the skillet with the skin side down and cover.
3. Set heat to medium and cook for 40 minutes. Cooking times may vary based on the stove. Check the potatoes after 30 minutes and cook until done.
4. Remove potatoes from the skillet and set aside to cool.
5. Scoop out the the potato, leaving the shell intact.
6. In a bowl, add the potato, bacon, black pepper, garlic powder, green onions, cheddar cheese, butter and buttermilk. Mix well.
7. Fill each potato skin with the potato filling.
8. Add the remaining water to the skillet and place the filled potato skins into the skillet and cover.
9. Cook on medium for an additional 15 minutes.

### Nutritional Information per Serving

**Calories:**

200

**Total Fat:**

5g

**Saturated Fat:**

3g

**Cholesterol:**

15mg

**Sodium:**

291mg

**Total Carbs:**

31g

**Dietary Fiber:**

5g

**Sugar:**

4g

**Protein:**

9g