

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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Recipe:

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
1/2 tsp
black pepper
1/2 tsp
garlic powder
1 cup
buttermilk
1/2 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 31g
Carbs:
Dietary Fiber: 5g
Sugar: 4g
Protein: 9g