

RECIPE #2

BAKED POTATOES

Wash and dry one potato per person.
Prick each potato with a fork.

Preheat oven to 400 degrees.
Wrap in aluminum foil and back for 45 minutes to 1 hour.
You can test for doneness by using an oven mitt and squeezing the potato. If it is done, it will be soft to the touch.
Use potatoes that are all the same size or they will not get done at the same time.

For a crusty outside, do not wrap in aluminum foil, but grease lightly with butter, margarine or vegetable oil.

For microwave baked potatoes, they will cook on full power for about 5 minutes for the first potato and then 2 minutes for each additional potato. This would be for potatoes about the size of your fist. If the potatoes are smaller they would not cook as long. Test potatoes for doneness the same was as the baked oven method.

You can do the crusty outside in the microwave also.

You can also bake potatoes in the crockpot on low all day. Do not wrap in aluminum foil, but grease the outside lightly.

Baked potatoes are served with butter and sour cream.
To serve sour cream and chives, mix 2 T. chopped chives into carton of sour cream.

Baked Potatoes 'Elegante'

6 medium baking potatoes
1/2 cup dairy sour cream
1 3-ounce package cream cheese, softened
2 T. milk
2 T. butter or margarine, softened
1 t. onion salt
1/8 t. white pepper

Bake potatoes in 375 degree oven for 70-80 minutes or until done.
Cut slice from top of each potato.
Scoop out insides and mash.
Add sour cream, softened cream cheese, milk, softened margarine, onion salt and pepper; beat till smooth and fluffy.
Fill potato shells with mashed potatoes.
Return to oven and bake 15 minutes more or until potatoes are heated thoroughly.