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Sep 11, 2012

Twice-Baked Potatoes

The buttery, creamy indulgence of mashed potatoes meets the visceral joy of digging into a baked potato in this iconic side dish. For the full steakhouse experience, use a pastry bag to artfully pipe the potato-cheese mixture into the scooped-out skins.

SERVES 4

INGREDIENTS

4 russet potatoes (about 2½ lb.), scrubbed
1 cup grated aged cheddar cheese
1 cup grated Gruyère cheese
½ cup sour cream
4 tbsp. unsalted butter, softened
2 tbsp. finely chopped chives
1 tbsp. finely chopped parsley
¼ tsp. Tabasco hot sauce
¼ tsp. Worcestershire sauce
8 slices cooked bacon, cut into ¼" strips
Kosher salt and freshly ground black pepper, to taste
¼ tsp. paprika

INSTRUCTIONS

1. Heat oven to 450°. Put potatoes on a baking sheet and bake, turning occasionally, until tender, about 1 hour. Transfer to a rack and let cool slightly.

2. Halve potatoes lengthwise and scoop out insides with a spoon into a medium bowl, leaving ¼" of the outer layer of flesh and skin behind; transfer empty potato halves to a baking sheet. Combine scooped potato insides, ½ cup each cheddar and Gruyère, and sour cream, butter, chives, parsley, Tabasco, Worcestershire, and bacon and season with salt and pepper. Spoon mixture into potato halves and sprinkle with remaining cheese and paprika.

3. Bake until cheese is browned and bubbly, about 10 minutes.

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Credit: Todd Coleman

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