

Twice-Baked Potatoes

the STUFF

Potatoes
Sour Cream
Fresh Ground Black Pepper
Garlic Powder

what TO DO

... in the oven
bake the potatoes (almost all the way)
remove from the oven
use a knife to cut an oval on top of the potato, remove the top skin
scoop out the innards of the potato & place in a bowl
add a heaping scoop (or two) of sour cream for each potato
season with black pepper and garlic powder
mash (or whip)
spoon back into the potato shells
bake for another 10-15 mins.

personal NOTES