Twice Baked Potatoes

Day 1:

1 potato per person
1 teaspoon butter
Milk (enough to make smooth, whipped potatoes)
Salt/Pepper to taste

Preparing Potatoes
(Note: Select potatoes of equal size if possible)

1. Scrub potatoes; pat dry

2. Prick skin four times with a paring knife or form to allow steam to escape and prevent bursting.

3. Arrange in circular pattern on paper towel lined on microwave oven try, equal distant apart.

4. Cook on HIGH power for 14-16 minutes, or until tender. (Test for doneness; cut in with paring knife). Potatoes will still feel slightly firm, but will complete cooking during 5 to 10 minutes standing time.

5. Wrapped in a towel, let stand for 5 to 10 minutes (standing time).

6. Slice top from each potato.

7. Scoop out center of shells into a bowl. Set shells aside (save).

8. Using electric mixer, mash potatoes with butter, salt/pepper; adding enough milk to make a smooth mixture.

9. Refill shells with smooth, whipped potato mixture.

10. Place in a 9”x9” pan, cover, and label with kitchen number and hour for storage. Refrigerate overnight.
Day 2

1. Set oven to 350 degrees. (remove masking tape label). Place covered pan in oven and bake for 30 minutes.

2. Prepare toppings:
   - Chop ham
   - Cook broccoli
   - Drain mushrooms. Chop if desired.

3. Remove pan from oven.

4. Add toppings that need to be heated and bake **uncovered** another 15 minutes.

5. Serve hot with additional toppings.