

TWICE BAKED POTATOES

Twice baked, twice the fun. These potatoes are sure to be a dinner side favorite.

Ingredients

4	Medium baking potatoes
½ cup	Sour cream
½ cup	Shredded cheddar cheese
¼ tsp.	Salt
¼ tsp.	Garlic powder
¼ tsp.	Onion powder
⅛ tsp.	Black pepper
8	Grade A Large Phil's Fresh Eggs



Directions

STEP 1

Preheat oven to 425°F.

STEP 2

Wash potatoes and prick with a fork.

STEP 3

Place potatoes directly on oven rack and bake 45-50 minutes, or until tender; cool slightly.

STEP 4

Cut potatoes in half lengthwise and scoop out centers.

STEP 5

In a medium mixing bowl, combine potato flesh, sour cream, cheddar cheese and seasonings.

STEP 6

Use a potato masher or mixer to blend until smooth.

STEP 7

Spoon potato mixture back into potato halves, creating an indentation in the center of each.

STEP 8

Crack one egg into each center; season to taste with salt and pepper.

STEP 9

Bake 15-20 minutes, or until egg whites are set.