

Twice-Baked Russet Potatoes

Ingredients

4 large Idaho Russet potatoes	1/2 teaspoon garlic powder
1/2 cup sour cream	1/4 teaspoon black pepper
1/4 cup whole milk	1/2 teaspoon sea salt
1/2 cup shredded cheddar cheese	2 tablespoons chopped chives
1/4 cup unsalted butter	4 slices cooked bacon

Directions

Preheat oven to 400° F. Scrub potatoes clean under cold water and pat dry. Pierce each potato 3–4 times with a fork to allow steam to escape during baking. Place directly on the oven rack and bake for 1 hour, or until the skins are crisp and the insides are fork-tender.

Remove potatoes from oven and let cool for 10 minutes until safe to handle. Slice each potato lengthwise and carefully scoop out the insides with a spoon, leaving a thin layer of potato around the edges to support the structure. Place the scooped potato flesh into a large mixing bowl. Add butter, sour cream, milk, garlic powder, sea salt, and black pepper to the bowl with the potato. Mash together until smooth and creamy, adjusting texture with a splash more milk if needed. Stir in shredded cheddar cheese and chopped chives until evenly combined.

Spoon the mashed potato filling back into the potato skins, dividing the mixture evenly between all 8 halves. Crumble the cooked bacon and sprinkle on top of each stuffed potato.

Place the filled potatoes on a baking sheet lined with foil or parchment paper. Return to oven and bake for 15–20 minutes, until the tops are golden and the cheese is melted and bubbly.

Remove from oven and let rest 5 minutes before serving. Garnish with extra chives if desired.