

Twice Baked Potatoes

Ingredients

4 large Russet potatoes (about 10 oz each)
1 cup shredded cheddar cheese *
(divided)
1/4 to 1/2 cup milk
1/4 cup melted butter
1/3 cup your choice of vegetables
(chopped celery, red pepper, peas, corn, etc).
1/2 tsp fresh thyme leaves
1/2 tsp salt to taste
1/4 tsp hing
black pepper to taste

* A list of cheeses produced without animal rennet can be found [here](#).



Instructions

- 1 Scrub potatoes and pierce the skin with a fork. Lightly coat them with oil.
- 2 Place on a baking tray and put in an unheated oven. Set oven to 400 degrees and bake for 60-75 minutes until easily pierced with the tip of a knife.
- 3 When tender, remove from oven and allow to cool until they can be handled safely.
- 4 Cut the potatoes in half lengthwise and using a spoon, gently scoop out the flesh of the potato into a large bowl, leaving at least 1/8th inch attached to the skins.
- 5 Add the milk, butter, salt, pepper, thyme, and hing to the potatoes and whip vigorously until light and fluffy.
- 6 Add in the vegetables and gently mix to distribute them.
- 7 Arrange potatoes on an ungreased baking sheet and top with remaining cheese.
- 8 Bake another 15 to 20 minutes, until browned and bubbly on top.
- 9 Offer and enjoy!.