

Stuffed Baked Potatoes



Ingredients

- 4 large baking potatoes
- 1 stick butter
- 1 cup grated cheddar cheese
- 3/4 cup milk, plus more if needed
- 2 tablespoons chopped chives, optional
- Salt and pepper, to taste

Directions

1. Preheat oven to 425 degrees. Wash potatoes and poke 2 or 3 vent holes in each with a fork.
2. Bake potatoes in oven until done, about 1 hour. (Poke with a fork and if fork goes in easily they are done).
3. Remove potatoes from oven and allow to cool for 10 minutes.
4. Slice potatoes in 1/2 lengthwise and scoop pulp into mixing bowl being careful not to break skin.
5. Mash potatoes with butter, cheese, milk, and chives. Taste-test and adjust seasoning if necessary with salt and pepper.
6. Spoon mashed potatoes back into skins and place in a 9 by 13-inch dish.
7. Return to oven and heat thoroughly.

(with only 2 people, I cut this receipt in half – don't use too much ingredients when cutting in half)