

Twice Baked Potatoes

4 Large whole baked Idaho potatoes scrubbed
1 teaspoon salt
1/2 teaspoon ground white pepper
1/2 stick butter salted butter, cut into pieces
1/4 cup minced shallots or red onions
4 cloves minced garlic
1/4 cup heavy cream
1/4 cup sour cream
2 tablespoons minced fresh green onions garnish
1/4 cup Parmisian cheese grated
1/4 cup Romano cheese grated

-Place potatoes on a baking sheet and bake in 375 Degree + oven until soft, 45 to 50 minutes.

-While potatoes in oven place shallots garlic and half of butter in sauce pan and sauté for about 4-5 minutes

-Remove the potatoes from the oven and let rest 5 minutes. Slice potatoes in half lengthwise and carefully scoop out the flesh, being careful not to damage the skin.

-Stir the shallots, garlic, butter, heavy cream, sour cream, into the potato mixture until combined. Next mix in the Parmisan , Romano cheese and green onions. Season with salt and pepper to taste.

-Place in 400 degree oven 15-20minutes until tops are a golden brown then potatoes are ready to serve!!!