

A close-up photograph of several twice-baked potatoes. The potatoes are cut in half lengthwise, and the insides are scooped out and replaced with a mixture of mashed potato, butter, sour cream, feta cheese, and scallions. The tops are topped with melted cheddar cheese and a sprinkle of paprika. The potatoes are arranged on a dark wooden surface, with some scallions and cheese scattered around them.

# Twice-Baked Potatoes

FROM THE KITCHEN OF

**Kimberly Brody, DPO Principal Oboe**

My kids love these, so they have become a tradition in our house for Christmas. And I cook by intuition... so measurements are approximate!

## INGREDIENTS

- 4 large russet potatoes
- 4 T butter
- 1 cup sour cream
- ½ cup crumbled feta cheese
- 1 bunch scallions, cleaned and chopped
- ¾ cup sharp white cheddar cheese, grated
- Salt and freshly ground coarse pepper
- Paprika

## DIRECTIONS

Wrap the potatoes in foil and bake at 350° for about an hour and 15 minutes. You can remove the foil for the last 15 minutes. Test the potatoes with a fork — they should be thoroughly cooked and soft when poked. Once the potatoes are cool enough to handle, cut them in half lengthwise and gently scoop out the flesh, leaving a small lining of potato inside each shell.

Mash together the potato insides, butter, sour cream, feta, and scallions. Add salt and pepper to taste. If the potatoes mixture is too stiff, add a little cream or milk to loosen it up just a bit.

Scoop the mixture back into the potato shells and top with grated cheddar. Sprinkle lightly with paprika. Return to the oven and bake again for 20–30 minutes. Serve hot! (Also good for breakfast the next day...)

**DENVER PHILHARMONIC  
ORCHESTRA**

RECIPE EXCHANGE 2020