

GG's Twice-baked potatoes

3-4 Med-Large Idaho potatoes
1 green pepper, sliced
Salt
Butter

Milk
Shredded sharp cheddar cheese
Sour cream or plain yoghurt

Clean them thoroughly, coat the skins with butter and bake them in the oven. Once baked, very carefully, slice each in half lengthwise. Scoop out the potato on the inside, leave the skin as it'll be reused. (Be careful to leave a little bit of potato in with the skin so it doesn't tear) Mash the scooped-out potatoes with butter, sour cream, chopped green onions, salt and milk. Mash until it's the right consistency.

Spoon it back into the potato skins. Coat with the shredded cheese. Put one slice/sliver of green pepper on top of each. Place on pan and bake at 350 until the cheese is melted and a little brown on top.

Casserole option: Peel the potatoes, boil them and then mash them with the same ingredients referenced above. Once done, place them into a casserole. Cover with shredded cheese and place the slices of green pepper on top of the cheese. Bake at 350 until the cheese is melted and a little brown.