

## *Garlic Roasted Potatoes*

*Stephanie Collins*

1 ½ lbs. potatoes  
1 tsp. salt  
1 tsp. pepper  
4-5 rosemary sprigs

2 tsp. balsamic vinegar  
4 cloves garlic  
2-3 Tbsp. olive oil

Preheat oven to 400°. Mix ingredients together in Ziploc bag and toss to coat. Wrap potatoes in parchment paper and bake for 1 hour.

## *Twice-Baked Potatoes*

*Patricia Cooper*

8 large baking potatoes  
¼ cup butter  
1 cup sour cream  
1 egg  
1 tsp. salt

⅛ tsp. pepper  
9 crisp bacon slices, crumbled  
fine  
Grated Cheddar cheese  
Paprika

Scrub potatoes and dry. Rub with butter or oil and bake on oven rack at 400° for 1 hour or until fork tender. Cut potatoes in half lengthwise and scoop out potato into bowl, saving shells. Add butter, sour cream, egg, salt and pepper. Beat well with hand mixer; stir in crisp bacon. Pile back into shells. Sprinkle with paprika.

Allow to cool, then wrap each potato and freeze if desired, or can top with cheese and immediately place back in oven to cook about 5 minutes or until cheese melts. If cooking from frozen, it is unnecessary to thaw potatoes. Simply heat oven to 400°, unwrap potatoes, and bake for 45 minutes to 1 hour until heated. Top with cheese last 5 minutes.