

Five Cheese Twice Baked Stuffed Potato

Ingredients:

Yield: 14 Each

• Russet Potato – 40 ct.	10 lbs.
• Butter – whole, salted	14 oz. wt.
• Sour Cream	1 ½ cups
• Cheddar – medium	8 oz. wt.
• Reggiano Parmesan – grated	6 oz. wt.
• Asiago- grated	4 oz. wt.
• Jack Cheese – grated	6 oz. wt.
• Rondele Cheese	6 oz. wt.
• Steak Seasoning	4 Tbsp.
• White Pepper – ground	1 tsp.
• Green Onion – green and white part, sliced ¼”	4 oz. wt.
• Bacon – cooked medium crisp, not too crisp or flavor will be lost, diced ⅛-¼”	9 oz. cooked wt.

Procedure:

1. Pre-heat convection oven to 375°, clean potatoes, rub with bacon fat, place on a sheet tray, place in the oven and bake until tender inside, approximately 75 minutes. Remove from the oven and cool slightly.
2. Cut the potatoes in half lengthwise and scoop out the meat of the potato, leaving enough meat in the potato to hold up the integrity of the potato skin. *Potato should still be warm when removing the meat.
3. Place the meat of the potato into the Hobart mixer, add the butter and begin to whip on low speed with the paddle attachment. Add the cheeses, sour cream, steak seasoning, white pepper, green onion and bacon.
4. Increase speed and whip until fluffy, and thoroughly mixed, with no lumps.
5. Place the potato skins on a sheet tray, scoop out the stuffing mixture into a pastry bag with a large star pastry tip. Fill the potato skin with the whipped potato, so the stuffing is mounded high and completely fills the potato skin.

6. Place the ½ stuffed potato in the microwave for 2 minutes. Remove and place the ½ stuffed potato on a sizzle platter and place in a 350° convection oven.
7. Remove from the oven when the top is golden brown and the interior temperature of the potato is 140°+ – about 6-8 minutes.
8. Top the potato with the cheese and the chives allowing some to spill over on the plate. Serve and enjoy!