

## **Mini Twice Baked Potatoes**

1 lb. gourmet red potatoes (about 1- 1 ½" in diameter)  
1 c. medium cheddar, finely grated  
4 oz. cream cheese, room temperature  
2 Tbsp fresh parsley, finely minced  
salt and pepper to taste  
2 Tbsp half and half

Place steam insert over large stockpot and bring to a boil over medium heat. Wash potatoes and halve length wise, cutting an additional bit from the bottom so that the half can stand on its own. Place potatoes into steam insert and cook, covered, until fork tender, about 20 mins.

Meanwhile, place cheddar, cream cheese, and parsley into medium bowl, stirring to combine completely. Let potatoes slightly cool and using a melon baller, scoop out main portion of each potato half, leaving a solid shell. Place scooped out potato into bowl with cheese mixture.

Once all potatoes are completed mix scooped potato and cheese mixture thoroughly until as smooth as possible. Add half and half to smooth mixture and salt and pepper to taste.

Preheat oven to 375 degrees and prepare baking sheet. Place potato shells onto baking sheet. Using pastry bag or plastic sandwich bag with end snipped, pipe mixture into potato shells.

Bake filled potatoes until heated through and just browning on top.

Source: Good Things Catered