

Baked Potato Halves

baking potatoes

butter

paprika

onion or garlic powder

sour cream (optional)

cooking oil

Oil a baking sheet or glass baking dish. Cut potatoes in half lengthwise. Score the cut side. Place cut side down on a cloth to remove some of the moisture. Spread butter on the cut side. Sprinkle the cut side with onion or garlic powder, salt and paprika. Place cut side down on greased cookie sheet or glass dish. Lightly brush the skin side with butter. Bake, uncovered, at 350 ° for 40 to 45 minutes. Top off with sour cream, if desired.

If there are any left overs, slice them and use them to make fried potatoes.