

## **Baked Potatoes, Farmer Style**

6 lg. idaho potatoes

1 1/2 tsp. salt

2 tbs. butter or margarine

1/4 tsp. pepper

3 tbs. salad oil

1 tsp. paprika

1 1/4 c onion, finely chopped

1 1/2 c grated cheddar cheese

1 1/4 c green pepper, finely -chopped

1/2 c milk

Preheat oven to 425°F.

Wash and scrub potatoes; dry thoroughly. Rub surface with 2 tablespoons butter. Prick skin with fork, to let steam escape during cooking. Bake 50 to 60 minutes. Potatoes are done when they can be easily pierced with fork. Slash tops in an X; then gently squeeze; with fork, remove most of potato to large bowl, keeping skin intact. Mash potato with fork.

In hot oil in medium skillet, saute onion and green pepper until tender- about 5 minutes. Heat milk.

Add sautéed vegetables, hot milk, butter, salt, pepper, paprika and 1 cup grated cheese to mashed potato, mixing well with fork. Pile lightly into potato shells, mounding high. Sprinkle rest of grated cheese over tops of potatoes, dividing evenly.

Return to oven; bake 15 minutes, or until thoroughly hot and cheese is melted. Makes 6 servings Recipe

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