

Grilled Twice Baked Potato

Yield 4 servings

Prep Time 15 minutes Cook time an hour and 30 minutes

Ingredients

2 large baking potatoes

4 tablespoons salted butter

4 tablespoons chopped green onions

2 tablespoons pepper mash (Poblano or New Mexico chopped up very fine, mashed)

1/4 cup half-and-half

1/4 cup shredded cheese cheddar

2 slices of cooked bacon, chopped.

Steps

Wash and dry the potato and place on a hot grill. Turn often to cook evenly for about an hour or until done

When the potatoes are cooked, remove and cool for 5 minutes. Slice in half lengthways.

Scoop out the potato, reserving the insides, preserving the skins

In a bowl, mash the inside potatoes until all the lumps are gone. Then add the butter, onions, pepper mash, half and half and cheese mash well enough together

Spoon the mixture into the reserve potato skins. Top with the bacon and return to the hot grill for 30 minutes until the bacon is crispy.

Serve as a side to your favorite grilled items.