

Tasty Recipes for You to Try



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Twice Stuffed Sweet Potatoes

Serves 6

Shared by:
Frannie Smith

Ingredients:

6 medium sweet potatoes
6 Tbsp. butter or more
Salt to taste, about a good teaspoon
Pepper to taste, about a good teaspoon
12 big marshmallows
A few tsp. of milk, if needed

Directions:

1. Wash sweet potatoes well and place them on a rimmed cookie sheet lined with aluminum foil. Pierce each potato a few times with a knife. This will let the steam escape and your potato won't blow up in your oven!
2. Bake about an hour at 350°. Squeeze them after an hour. They should squish easily. If they still feel a bit hard, bake a little longer. Be careful not to puncture skin.
3. Remove from oven. When cool enough to handle, but still warm, make a slit in the top of each potato. Scoop out meat of each potato into a bowl, being careful not to tear the skin. Replace each potato skin shell onto cookie sheet which has a clean sheet of aluminum foil on it.
4. In the bowl that has your scooped out potato meat, add butter, salt and pepper. Mix but don't try to work out all the clumps. Just stir till butter is melted. If you feel mixture is too thick, add a tablespoon or 2 of milk and stir. Taste your potato mixture. Add a bit more butter, salt or pepper if desired.
5. Add potato mixture into each potato skin, dividing equally.
6. With your kitchen scissors, cut each marshmallow into 4 pieces. Top each potato with 8 or so small pieces of marshmallow. These can be made ahead and reheated later until marshmallows are brown before serving.