

# Betty's Perfect Loaded Baked Potato Recipe



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Betty demonstrates how to make the perfect loaded baked potato in this video.

## Ingredients:

2 large Idaho baking potatoes, washed and dried  
cooking spray  
sea salt  
1/2 stick butter or margarine at room temperature  
1/2 cup sour cream  
1 cup shredded Cheddar cheese  
1/4 cup snipped green onions

Heat the oven to 400 degrees. Cut off an appropriate length of aluminum foil for wrapping each potato. Place each potato on its piece of foil, spray with cooking spray, and grind some sea salt all over the potatoes. Wrap each potato in its aluminum foil and place in the 400 degree oven to bake for 1 hour and 15 minutes. While the potatoes are baking, prepare the following topping. In a medium-sized bowl, mix 1/2 stick butter or margarine (room temperature), 1/2 cup sour cream and 1 cup shredded Cheddar cheese. After mixing these three ingredients, add the 1/4 cup snipped green onions and blend in lightly. Remove the 2 potatoes from the oven, test for doneness by rolling them in your hand (with a potholder). They should feel slightly soft. Remove the foil covering them, and transfer each potato to its serving dish. Salt and pepper the potatoes to taste. Place a generous amount of topping on the top of each potato. Eat immediately while hot and delicious!