



# A Recipe From Cherry's Kitchen

## **CHERRY'S OVERSIZED SHRIMP STUFFED TWICE BAKED POTATO**

- 6 Large Russet (Baking) Potatoes
- 1 Stick of Butter
- 1 Cup of Sour Cream
- 3 Tablespoons of Chives  
(or tops of Finely Chopped Green Onions)
- Garlic Salt
- Pepper
- 2 Cups Peeled, Cooked Shrimp (the frozen ones are best!)
- 1 Cup of Shredded Cheddar Cheese

Take the 6 potatoes and bake them in the oven the conventional way, or you can microwave them until they are completely baked. (fork tender) After they have cooled down, scoop the white part of the potato leaving about 1/8 of an inch remaining close to the skin. Take the potato flesh, mix in a stick of butter, 1 cup of sour cream, 3 tablespoons of chives or green onion tops and salt and pepper to taste. Put about 12 shrimp aside for later. Take the rest of the shrimp and cut into small bite size pieces (approx. three slices to each shrimp). Mix the shrimp pieces into the potato mixture. After all is incorporated, scoop the mixture back into the potato shell. Sprinkle the shredded cheddar cheese on top of each potato half. Place two (2) full shrimp onto of cheese mixture. Place them into the oven for approximately 30 minutes or until hot throughout the shell.

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