Stuffed Potatoes (White or Sweet)

Ingredients

- 6 medium potatoes
- 2 Tbsp butter
- 2 tsp salt
- 1/8 tsp white pepper
- Enough milk or cream to moisten, about 1/2 cup

Instructions

1. Cut potatoes in half lengthwise immediately after removing from the oven, or cut a piece off the top.
2. Remove insides and put in bowl, being careful not to break skin.
3. Mash potatoes, add butter, milk and season.
4. Beat till ingredients are thoroughly blended and potatoes are lighter in color.
5. Put mixture in the potato shells, heaping and unevenly.
6. Place stuffed potatoes in pan and bake in very hot oven 500° until potatoes are brown.
7. Serve hot, garnish with parsley.

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