



RECIPES

Twice Baked Potatoes

Oven bake 4-6 medium red skinned potatoes at 425 degrees for 1 hour. Remove from oven and let cool to room temperature. Slice potatoes in half and carefully remove potato from skin, putting potato in mixing bowl and placing halved skins into baking sheet/dish.

In a skillet caramelize (cook over medium heat until onion is brown and sugar rises) 1 medium red onion in ½ cup unsalted butter. Set aside.

Add following ingredients into mixing bowl with potato;

¾ cup grated goat milk Gouda or ½ cup Pecorino Romano cheese

¼ cup butter (unsalted)

¼ cup Daisy sour Cream

¼ cup goat milk

1 tsp. Braggs Liquid Aminos

1 rounded tsp. Dried chives

1 rounded tablespoon Nutritional yeast

1 tsp. Real Salt

½ tsp. Dried basil

Caramelized onion

Mix thoroughly with spoon and place mixture back into potato skins and sprinkle with a few shreds of cheese. Return to oven at 400 degrees and bake for half an hour or until potato and cheese are golden brown on top.