



Recipes by Peter

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SMOKED TWICE BAKED POTATOES

Twice baked potatoes are one of my favorite side dishes. I like the crisps and salty exterior and the loaded mashed potato like inside! But... what if we kicked this side dish up a few notches and smoked these twice baked potatoes in the Ninja Woodfire Oven or Grill!

This is NEXT LEVEL delicious!



In this recipe I'll be using the Ninja Woodfire Oven, but you can easily do the same thing with the Ninja Woodfire Grill!

INGREDIENTS

- * 2 Russet Potatoes – Medium to Large
- * Canola Oil for Oiling the Potatoes
- * Coarse Grain Salt

2nd Step

- * ¼ Cup of Milk +-
- * 1 Stick of Butter
- * 1 Sour Cream to Taste
- * ½ Cup of Bacon Bits
- * 1 Cup of More of Shredded Cheese

DIRECTIONS:

Set pellets in the Ninja Woodfire Oven or Grill. Turn to the BAKE setting, 400 degrees, Woodfire Flavor button, set time to 1:45 hours.

Note: The actual time it will take to bake is 1 hour for medium sized potatoes to 1:45 hours for large potatoes. No matter the time, you want the potatoes to bake until they have reached an internal temperature of 205 degrees F.

Oil the potatoes with the oil and salt the potatoes liberally with the coarse grain salt.

Smoke/bake the potatoes until they have reached 205 degrees internal temperature.

Once the potatoes have completed the baking process let them cool slightly.
Use a sharp knife and remove just the top of the potatoes.

Using the knife make slices into the potato flesh (yes, this is what it is called) and go around the area that you just scooped out, leaving the potato skin intact, not cutting all the way through the outside skin. (You are creating a potato canoe.) Scoop out the inside of the potato into a medium size bowl.

Place the butter, cheese and bacon bits into the potato flesh you just removed and combine. Add salt to taste. Add milk and sour cream if you like (optional.)

Now using a spoon (you can also use a piping bag and pipe the mixture into the potato if you want to be extra fancy) and fill the potato shell with the potato mixture.

Place a good amount of shredded cheese on top, and if you want add a bit of smoked salt (not too much, you're just adding to the smoke flavor) and some dried herbs.

If you are using an indoor oven (as I did) to finish baking the potatoes set the temperature at 400 and let the oven preheat.

If you left the outdoor oven on it's ok to use that oven.

Place the potatoes on a baking sheet and bake the potatoes for 10 minutes until the cheese melts and turns a bit brown and the mixture heats through.

Enjoy!