

'Out of Bron's Kitchen'

Yummy topped baked potatoes

The variations with these are endless. Some like mince, some like chicken and some like just sour cream and chili sauce and smothered in cheese (mozzarella). I have below a few variations you may enjoy.

Prepare your potatoes

Firstly take the potato and wash it well. You can use any potato for this but I recommend a large size Coliban. Lay out a square of foil and then a square of bake paper. Place the potato on and slice a cross into the top of the tater about $\frac{1}{4}$ the way through. Carefully bring the sides of the foil up encasing the potato like a parcel. Place on a baking tray in a moderate oven 180oC for 1 hour. 15 minutes before the end of the cooking time carefully open the parcels so the spuds crisp a little. When cooked through carefully squeeze the spuds to open a little for the yummy topping you choose.

Mince

Brown 500gms beef mince in a little oil and add 1 chopped brown onion. Add a minced clove of garlic and 2 tablespoons chopped fresh herbs (your choice). Pour into mince a small bottle of pasta sauce, again your choice. Cook a further 10 minutes on medium heat stirring occasionally. Top your potatoes with the mince and a layer of grated tasty cheese. You can also top this with sour cream and sprinkle over some crushed nacho chips.

Chicken

Take a barbecue chicken and shred the meat off into a bowl. Add to this $\frac{1}{2}$ cup mayonnaise, $\frac{1}{2}$ cup of sour cream, 100gms of corn kernels and 200gms chopped shallots. Mix through the chicken and place the chicken mix on the potatoes. Sprinkle over cheese or more chopped

fresh shallots. Another nice taste is crushed roasted walnuts sprinkled over before serving.

Tuna

Make a white sauce by melting 100gms butter in a saucepan and adding 100gms plain flour. Stir through thoroughly and cook on medium heat for 1 minute. Add milk a little at a time until the sauce starts to thicken, stirring continually. If you like a cheese sauce add 1 cup grated cheese at the end when the sauce is thickened. Drain and flake the canned tuna and add to the white or cheese sauce. Add a good handful of fresh chopped chives and 1 tablespoon of chopped capers (optional). Add a squeeze of lemon and top your spuds with this topping.

All the potatoes are great served on their own or with a crisp side salad.