

## Potatoes on the Half Shell

**S**ELLECT medium sized potatoes; wash using a vegetable brush. Bake in a hot oven from thirty to forty minutes or until soft. Remove from the oven, cut a slice from the top of each and scoop out the inside. Mash, add two tablespoonfuls of melted butter, two teaspoonfuls of salt, one-half teaspoonful of pepper and six tablespoonfuls of hot milk. Now add the beaten yolks of two eggs or the stiffly beaten whites of two eggs. Refill the skins and bake for five minutes in a hot oven. The potatoes may be brushed over with beaten egg or melted butter, and sprinkled with grated cheese or finely chopped parsley.