

# Spicy Smoked Gouda Twice-Baked Potatoes

**JURNEE:** I love to host parties, and one thing you can be guaranteed of at my house is an extravagant cheese plate to snack on. I've gained the reputation of being able to throw down on my cheese plates . . . and they are kinda amazing, if I do say so myself. A necessity for any party.

A staple for my cheese plate is my spicy Gouda dip. It's a favorite among my family and friends and usually the first to go. So I decided to change it up and combine two of my favorite things—spicy Gouda and potatoes! These are super easy to make; your fam and friends will be impressed and unable to stop praising your genius potato skills.

MAKES 4 SERVINGS

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4 russet potatoes, scrubbed  
4 cups grated smoked Gouda (about  
1 pound)  
1 cup mayonnaise  
¼ cup sour cream

½ cup chopped pickled jalapeño chiles  
1 green onion, thinly sliced, plus more  
for garnish  
½ teaspoon smoked paprika

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**PREHEAT** the oven to 400°F.

**PLACE** the potatoes directly on the middle oven rack and bake until knife tender, fluffy on the inside, and crispy on the outside, 1½ hours. Remove from the oven and set aside to cool. Turn the broiler to high.

**MEANWHILE,** stir together 2 cups of the Gouda, the mayonnaise, sour cream, pickled jalapeños, green onion, and paprika in a large bowl.

**WHEN** the potatoes are cool enough to handle, slice them open lengthwise, scoop out the fluffy insides, and carefully transfer them to the Gouda mixture. Fold gently to combine.

**LAY** the empty potato skins on a rimmed baking sheet and evenly distribute the potato filling among the skins, so they are almost overflowing with filling. Top each potato with a generous sprinkling of the remaining shredded Gouda.

**BROIL** the potatoes until the cheese is melty and gooey, about 4 minutes. Keep an eye on them so the cheese doesn't burn. Garnish with more green onions if desired. Serve immediately.