

Twice-Baked Sweet Potatoes with Bacon Topping

Serves 8

The skins of the sweet potato are edible and add an earthiness to the dish. When shopping, look for sweet potatoes that are uniform in size, with rounded ends.

Ingredients

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| 4 8-ounce small sweet potatoes | 1/2 ounce Parmesan cheese, grated |
| 4 slices bacon | (1/4 cup) |
| 2 slices hearty white sandwich bread | 1 large egg, lightly beaten |
| 1 teaspoon minced fresh thyme | 2 tablespoons melted unsalted butter |
| Salt and pepper | |

Instructions

1. Adjust oven rack to middle position and heat oven to 425 degrees
2. Lightly prick each potatoes 3 times with a fork
3. Cut bacon into ½ inch pieces
4. Remove crusts from bread and cut into 1/8- to 3/4-inch pieces
5. Place potatoes in shallow baking dish and microwave for 9-12 minutes, flipping potatoes every 3 minutes. Skewer should glide easily through flesh and potatoes yield to gentle pressure. Let potatoes cool for 10 minutes.
6. Cook bacon in 10-inch skillet over medium heat until crispy, 8 to 10 minutes.
7. Using slotted spoon, transfer bacon to bowl.
8. Add 2 tablespoons fat from skillet, bread pieces, thyme, ¼ teaspoon pepper, and 1/8 teaspoon salt to bowl with bacon. Toss to combine.
9. Halve each potato lengthwise. Using spoon, scoop flesh from each half into second bowl, leaving about 1/8- to 1/4-inch thickness of flesh.
10. Place shells cut side up on wire rack set in rimmed baking sheet.
11. Bake shells until dry and slightly crispy, about 10 minutes.
12. Meanwhile, mash potato flesh with ricer, food mill, or potato masher until smooth.
13. Stir in Parmesan, egg, melted butter, and 1/2 teaspoon salt.
14. Remove shells from oven and reduce temperature to 375 degrees.
15. Divide mashed potato mixture evenly among shells. Top each filled shell with bread mixture.
16. Bake until bread mixture is spotty brown, about 20 minutes. Let cool for 5 minutes before serving.

TO MAKE AHEAD: Stuff potato shells as directed in step 5 but do not top. Store bread mixture at room temperature and refrigerate filled potatoes for up to 24 hours. To serve, top

each shell and bake as directed, reducing oven temperature to 325 degrees and increasing baking time to 35 minutes.