

Creamy Stuffed Potatoes With Broccoli

3 very large baking potatoes
1 bunch of broccoli
8 ounces sharp cheddar cheese
4 tablespoons butter
 $\frac{3}{4}$ to 1 cup heavy cream
Salt to taste

Wash and blanch the broccoli spears in a pan of salted water. Cook just until barely tender, probably 2 to 3 minutes. Refresh the spears in cold water and dry them thoroughly in paper towels. Chop into very small bites.

Scrub the potatoes under cold water with a vegetable brush. Dry them thoroughly with paper towels. Make a lengthwise slit in the skin of each potato. Rub with butter. Bake uncovered in a 425° oven for about an hour or until the potato is easily pierced with a sharp knife and the skin is brown and crisp.

Allow potatoes to cool just enough to handle. Cut each potato in half lengthwise where you made the slit. With a spoon, gently scoop out all of the potato flesh into a mixing bowl. Get as close to the skin as possible, being careful not to pierce the skin.

Cut the butter into pieces, add to the potatoes, and begin beating with an electric mixer. When the potatoes appear to be mashed, add enough heavy cream to make a very creamy smooth mixture.

Grate the cheddar cheese. Beat $\frac{3}{4}$ of the cheese into the potato mixture. Salt to taste, adding more cream if the mixture seems too dry. Stir in the chopped broccoli.

Carefully fill each potato skin with the mixture. Spread the remaining 2 ounces of grated cheese over each potato half.

Bake at 350° until heated through and the cheese is bubbly, about 10 to 15 minutes.

Serves 6.