



BAKED STUFFED POTATO

- 1 Large Baking Potato
- Monosodium Glutamate
- Salt and Pepper
- 4 Tablespoons Cream
- 2 Tablespoons Milk
- 4 Tablespoons Grated Parmesan

DIRECTIONS

1. Bake potato for 1 1/2 hours in a 300 degree oven.
2. Cut off the top, scoop out the pulp.
3. Mash the pulp in a bowl with a sprinkle of monosodium glutamate, salt, pepper, cream, milk and grated cheese.
4. Fill the shell with this mixture.
5. Refrigerate for 15 hours.
6. Let stand at room temperature for three hours.
7. Place in a 325 degree oven to reheat the potato.