



Gruyère Stuffed Baked Potatoes

2 potatoes, baked
1/2 cup soppressata (or your favorite meat), diced
1/2 cup Grand Cru Gruyère, shredded
2 oz. sour cream
2 oz. scallions, chopped
2 oz. onions, diced

Slice baked potatoes lengthwise. Top with meat, cheese and onion. Place in a 400 degree oven for 5-7 minutes to melt the cheese, remove from the oven and garnish with scallions and sour cream. The perfect addition to any steak!