

# **Grandiose Stuffed Potatoes**

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**Servings: 8**

**Preparation Time: 45 minutes**

**Start to Finish Time: 2 hours**

**4 russet potatoes, pierced with a fork**  
**7 tablespoons unsalted butter**  
**unsalted butter (for brushing), melted**  
**2 onions, thinly sliced**  
**4 shallots, thinly sliced**  
**2 teaspoons fresh thyme, chopped**  
**Kosher salt**  
**freshly ground pepper**  
**1/4 cup dry red wine**  
**1 cup low-sodium beef broth**  
**1 tablespoon Worcestershire sauce**  
**1/2 cup half and half (plus more, if needed)**  
**1 1/2 cups grated gruyere cheese**  
**1/4 cup + 2 tablespoons grated Parmesan cheese**  
**chopped fresh chives (for topping)**

Preheat the oven to 400 degrees.

Bake the potatoes on the middle rack until easily pierced with a knife, 45 to 50 minutes. Remove from the oven and let cool for 5 minutes.

Meanwhile, in a large skillet over medium heat, melt three tablespoons of butter. Add the onions, shallots, thyme, 1/2 teaspoon salt and a few grinds of pepper. Cook, stirring often, until the onions and shallots are soft and golden, about 15 minutes.

Add the red wine to the skillet. Cook until reduced, about 1 minute. Increase the heat to high. Add the beef broth and Worcestershire sauce. Cook until the liquid is reduced and the onions are glazed, 6 to 7 minutes.

Halve the potatoes lengthwise. Holding each potato with a kitchen towel, scoop the flesh into a large bowl, leaving a 1/4-inch-thick shell. Add the remaining four tablespoons of butter and the half-and-half to the bowl. Mash until smooth. Stir in half of the onion mixture, one cup of gruyere and 1/4 cup of Parmesan. Thin with more half-and-half if needed. Season with salt and pepper.

Brush the potato skins with melted butter. Season the insides with salt and pepper. Set on a baking sheet. Mound the potato filling into the potato skins. Top with the remaining onion mixture, 1/2 cup gruyere and two tablespoons Parmesan.

Bake until the filling starts browning and the skins are crisp, 18 to 20 minutes.

Top with chopped chives.

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Per Serving (excluding unknown items): 140 Calories; 10g Fat (65.8% calories from fat); 1g Protein; 10g Carbohydrate; 1g Dietary Fiber; 27mg Cholesterol; 31mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.