

## Twice Baked Potatoes with Stout Onions and Kale - from Ivy Manning and Cooking Fresh - serves 6

- 3 large baking potatoes
- Olive oil for rubbing the potatoes and sautéing the onion
- 1 large onion, sliced thinly
- 1 cup Irish-style stout
- 1 bunch kale, rinsed, torn from the stalk, and cut small
- 1 cup buttermilk
- 2 Tablespoons butter
- Salt and freshly ground black pepper
- 1 cup grated cheddar cheese (Irish, if possible)

Preheat the oven to 400°F. Rub the potatoes with olive oil and place directly on the oven rack. They'll take about an hour to bake through. You can check them by squeezing them gently with tongs or barely sticking a knife into them. You want them to be rather soft because you will be mashing the insides.

Preheat 1-2 Tablespoons of olive oil in a large skillet over medium heat. Add the onion slices and cook, stirring occasionally, until they begin to brown. This might take 15 minutes or more. Stir in a splash of the stout and scrape any browned bits. Continue cooking, occasionally adding more stout, till the onions become a dark brown.

Add the kale to the onions, tossing to mix with the onions. Cover the pan and cook about 5 more minutes until the kale is tender. Turn the heat off.

When the potatoes are done, allow them to cool enough to be able to handle. Cut them in half and scoop the insides out into a large bowl. Mash them with the butter, buttermilk, salt and pepper, then gently fold in the onion-kale mixture. Spoon the mixture into the potato shells, mounding it up a bit, then top them with the shredded cheddar cheese.

Bake for 20 minutes until the cheese melts and turns golden.

Notes: You can bake the potatoes in advance, and you can even go so far as to stuff the shells in advance. If you do so, just bake them a bit longer so that they warm through.