

Side Dish

Nut-and-Olive Stuffed Potatoes

The Complete Potato Cookbook

2 pounds (6 medium) baking potatoes

2 tablespoons butter

1/4 cup pimiento-stuffed olives, chopped coarsely

salt and pepper to taste

1/4 cup pecans or walnuts, finely chopped

Bake potatoes until done.

Cut potatoes in half lengthwise. Scoop out the pulp into a large bowl leaving the shells intact. Set shells aside.

Mash the pulp and add butter. Add stuffed olives with salt and pepper to taste; mix well.

Spoon mixture back into potato shells. Sprinkle nuts on top of potato halves.

Before serving, place potatoes back in oven until very hot.

Per Serving (excluding unknown items): 494 Calories; 23g Fat (41.5% calories from fat); 8g Protein; 66g Carbohydrate; 6g Dietary Fiber; 62mg Cholesterol; 256mg Sodium. Exchanges: 4 1/2 Grain(Starch); 4 1/2 Fat.