***PAPAS RELLENAS\_\_\_\_\_\_\_\_\_***

4 large baking potatoes

Butter

1/2 C. sour cream

1 C. sharp cheddar cheese

Salt & freshly ground black pepper

Grilled carne asada, in strips

Garnish

 Sour cream

 Guacamole

 Finely sliced green onions

 Pico de Gallo

 Jalapeños, finely sliced

 Marinated sliced onions

Pierce the potatoes a few times with the tines of a fork. Rub the potatoes with butter and bake in a 400o F. oven until done, about one hour, turning over after 30 minutes.

Meanwhile, prepare garnishes of sour cream, cheddar cheese, guacamole, Pico de Gallo, jalapeño and salt & pepper to taste. Heat the carne asada.

To prepare the papas, split each potato lengthwise down the middle then crosswise at 5-6 locations; spread the potato open. Add butter, salt & pepper and top with some carne asada.

Garnish with some sour cream, cheddar cheese, guacamole, Pico de Gallo, jalapeño and/or sliced onions that have been marinated in lime juice and a little crushed oregano.