



# The Savory Supe

By *Scottie Hines, CGCS*  
*Windsong Farm Golf Club*



## Twice-Cooked Potatoes with Wasabi

Serves: 4-8 Prep time: 10 minutes  
Grilling time: 40-50 minutes

4 russet potatoes, each 8-10 ozs, washed, halved lengthwise  
Vegetable oil  
3/4 cup Sour Cream  
1-1/2 cups shredded Monterey Jack cheese, 3 ozs, divided  
2 teaspoons Dijon mustard  
1 teaspoon wasabi paste  
1 teaspoon kosher salt  
1/4 teaspoon ground black pepper

- 1) Prepare the grill for direct and indirect cooking over medium heat (350° to 450°F).
- 2) Lightly coat the potato halves with oil. Brush the cooking grates clean. Grill the potatoes over direct medium heat, with the lid closed as much as possible, until a fork slides in and out easily, 30-40 minutes, turning three or four times. If the potatoes begin to turn darker than golden brown, finish cooking them over indirect heat. Remove from the grill and let cool slightly.
- 3) When cool enough to handle, use a small sharp knife or the



edge of a spoon to cut around the cut side of the potato to within 1/4 inch of the skin. Scrape off and discard any charred sections of potato. Using a spoon, scoop out the interior of the potato, leaving a shell about 1/4 inch thick attached to the skin. Place the potato pulp in a large bowl. Set the potato shells aside while preparing the stuffing.

- 4) Using a potato masher or the back of a fork, mash the potato pulp in the bowl. Add the sour cream and mix well. Stir in half of the cheese and all of the remaining ingredients. Taste the potato mixture and, if desired, add more wasabi, salt, and pepper. Spoon the potato mixture into the shells, mounding it slightly. Sprinkle the remaining cheese over the tops of the potatoes.
- 5) Grill the stuffed potatoes over indirect medium heat until the cheese is melted and the potatoes are heated through, 10-15 minutes. Serve immediately. **Enjoy.** - *Scottie Hines CGCS*

*(Editor's Note: This recipe is from Weber's Charcoal Grilling™ by Jamie Purviance. © 2011 Weber-Stephen Products LLC.)*

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8099 Bavaria Rd.  
Victoria, MN 55386  
952.443.2990

info@hartmancompanies.com  
www.hartmancompanies.com