

Teen Tok

March 2022



Teen Happenings

Teen Craft Night

DIY night

13yrs-18yrs

March 10th

4:30pm-7:00pm

Bell Memorial Public Library

1-574-893-3200

For any questions email

Natalie Salazar

nsalazar@bell.lib.in.us



Teen Book Club

March 1st and 15th

13yrs-18yrs

4:30pm-7:00 pm

Bell Memorial Public Library

1-573-893-3200

For questions email

Natalie Salazar

nsalazar@bell.lib.in.us

Recipes



Loaded Twice Baked Potato

Ingredients

- Russet Potatoes
- Heavy Cream
- Butter
- Onion Powder
- Cheddar Cheese
- Sour Cream
- Bacon
- Green Onions/
Scallions/Chives
- Salt & Pepper

Instructions

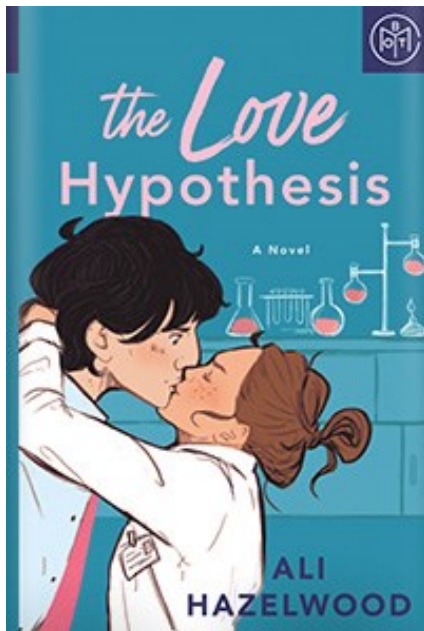
- **Step 1: Prep your potatoes.** Clean your potatoes and pierce each a few times with a fork. Rub them with olive oil and sprinkle all over with salt. Place on your baking sheet.
- **Step 2: Bake.** Bake the potatoes for 50-60 minutes at 425°. You can also make your bacon at this time (if you are using as a topping). Allow the potatoes to cool slightly, then cut them in half length-wise.
- **Step 3: Make the filling.** After cutting in half, carefully remove the inside of the potatoes, leaving about 1/2" all over. Add the insides to a bowl and combine with the butter, heavy cream, onion powder, salt, and pepper.
- **Step 4: 2nd bake.** Evenly add the filling back into the potato shells. Top with a sprinkle of cheddar and bake again for 5-10 minutes, until the cheese is melted.
- **Step 5: Toppings.** Once you pull your twice baked potatoes out of the oven, top with sour cream, bacon, and green onions.

Teen Top Favorite

Movies



Books



Teens Top Music



Notion
By Rare Occasions



**Can I Call You
Tonight**
By Dayglow