



Smoked Salmon Twice Baked Potato Bites

A Cozy Kitchen Memory

I first made these for my grandson's birthday. He wanted something fancy but easy to eat. These potato bites were the perfect answer. He ate four before dinner even started. I still laugh at that.

It reminds me that food is for sharing joy. A simple potato can become a celebration. That's why this matters. Good food brings people together around the table.

Why We Bake Them Twice

The secret is in the name. We bake the potato once to cook it. Then we

scoop out the soft inside. We mix it with lovely things.

Then we bake it again. This makes the shell crispy. The filling gets warm and golden on top. Doesn't that sound wonderful? It gives you two textures in one bite.

The Magic of the Mix

Let's talk about the filling. The smoked salmon is the star. It tastes like the sea, but gentle. The sour cream and buttermilk make it all creamy.

The chives add a fresh, oniony spark. *Fun fact: chives are the smallest member of the onion family!* Mix it all with the fluffy potato. You will love the smell. I promise.

Handling Hot Potatoes

Here is a little tip from my kitchen. Potatoes hold heat like a cozy blanket. They stay very hot inside. Always use an oven mitt or a folded towel.

Let them cool just enough to touch. This keeps your fingers safe. This matters because cooking should be fun, not painful. What is your best tip for handling hot food? I would love to know.

Making It Your Own

This recipe is like a friendly suggestion. You can change it. Try a little dill with the chives. Use leftover cooked chicken instead of salmon.

That is the joy of cooking. You make the rules in your own kitchen. What is your favorite thing to add to potatoes? Tell me in the comments. I read every one.

The Final Broil

The last step is the broil. Watch them closely. You want spots of golden brown. It makes the top a little crispy.

Then, let them rest for ten minutes. This lets the flavors settle. It also saves your tongue from a burn! Serve them warm with a smile. Do you prefer your food very hot or just warm? I'm always curious.

See also Butterscotch Oatmeal Holiday Squares

Ingredients:

Ingredient	Amount	Notes
Russet potatoes	4 (7 to 8 ounces each)	scrubbed, dried, and rubbed lightly with vegetable oil
Smoked salmon	4 ounces	cut into ½-inch pieces
Sour cream	½ cup	
Buttermilk	½ cup	
Unsalted butter	2 tablespoons	at room temperature
Fresh chives	3 tablespoons, minced	plus additional for garnish
Table salt	½ teaspoon	
Ground black pepper	to taste	



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Instructions

Step 1: First, heat your oven to 400 degrees. Bake your scrubbed potatoes for about an hour. They are done when a fork slides in easily. Let them cool just until you can touch them. This next part is my favorite. (A hot potato is easier to cut, so don't let them cool completely!)

Step 2: Carefully cut each potato in half the long way. Scoop the soft inside into a bowl, but leave a little wall. Put the empty shells back in the oven for 10 minutes to crisp. Mash the potato flesh well with a fork. Then stir in everything else—the salmon, sour cream, all of it.

Step 3: Take the shells out and turn the oven to broil. Fill them high with your fluffy salmon mixture. Broil them until the tops get golden and delicious. Let them cool for a few minutes before eating. **What's your favorite potato topping? Share below!** I still laugh at the time I burned my fingers.

Creative Twists

You can play with this recipe so easily. It's fun to make it your own. Here are three little ideas from my kitchen. Try one next time you feel adventurous. Doesn't that sound like a nice plan?

- **Swap the salmon for flaked, leftover roast chicken.**
- **Add a tiny sprinkle of cheddar cheese before broiling.**
- **Use a small cookie scoop to make perfect, round filling.**

Which one would you try first? Comment below!

Serving & Pairing Ideas

These bites are a lovely little meal. I serve them on my big green platter. A simple salad with a lemon dressing is perfect alongside. Some steamed green beans work nicely, too. It feels like a fancy party.

For a drink, a crisp glass of white wine is classic. My grandson prefers fizzy lemonade with a sprig of mint. Both are wonderful choices. Which would you choose tonight?

See also [Garlic Pine Nut Brussels Sprouts Holiday Delight](#)



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Keeping Your Potato Bites Happy

Let's talk about keeping these tasty bites for later. They are best fresh and warm. But you can store them in the fridge for two days. Just cover them well with plastic wrap.

To reheat, use your oven. Warm them at 350 degrees for about 15 minutes. This keeps the skins crisp. I once microwaved them and they got soggy. The oven is much better.

You can also freeze the filled shells before broiling. This is a great batch-cook trick. Lay them on a tray to freeze solid first. Then pop them into a freezer bag.

Planning ahead like this matters. It means a fancy snack is always ready for guests. Or for you on a busy night. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes our cooking needs a little help. Here are three easy fixes. First, if your potato skins tear, don't worry. The filling will hold them together when baked.

Second, your filling might seem too thick. Just add a splash more buttermilk. I remember when my first batch was like paste. A little liquid made it perfect.

Third, watch the broiler closely. It can burn things fast. Getting a spotty brown top matters. It adds a wonderful crispy texture and rich flavor.

Solving small problems builds your cooking confidence. It turns worry into a knowing smile. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, all the ingredients are naturally gluten-free. Just check your smoked salmon label to be sure.

Q: Can I make these ahead?

A: Absolutely. Follow the steps through filling the shells. Then cover and refrigerate them for a day before broiling.

Q: What can I use instead of buttermilk?

A: Mix 1/2 cup milk with 1 1/2 teaspoons lemon juice. Let it sit for five minutes. It works just fine.

Q: Can I double the recipe?

A: You can! Use two baking sheets. Switch their positions in the oven halfway through baking.

Q: Any optional tips?

A: A tiny squeeze of lemon on top is lovely. *Fun fact: my grandson calls this the “flavor sparkle.”* **Which tip will you try first?**

See also Fudgy Festive Chocolate Cookie Bites

From My Kitchen to Yours

I hope you love making these little bites. They always feel like a special treat. Cooking is about sharing stories and good food.

I would love to hear about your kitchen adventures. Tell me all about it.
Have you tried this recipe? Let me know in the comments below.

Happy cooking!
—Elowen Thorn.



***SMOKED SALMON
TWICE BAKED *
POTATO BITES**

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Author: Elowen Thorn



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Cooking Method: [Baking](#) [Broiling](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **20 minutes**



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Cook time: **1 hour 25 minutes**



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Rest time: **20 minutes**



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Total time: **2 hours 5 minutes**



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Servings: **8 servings**



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Calories: **185 kcal**



Best Season: **Summer**

Description

Twice-Baked Potatoes with Smoked Salmon and Chives

Ingredients

- ☐ 4 russet potatoes (7 to 8 ounces each), scrubbed, dried, and rubbed lightly with vegetable oil
- ☐ 4 ounces smoked salmon, cut into ½-inch pieces
- ☐ ½ cup sour cream
- ☐ ½ cup buttermilk
- ☐ 2 tablespoons unsalted butter, at room temperature
- ☐ 3 tablespoons minced fresh chives, with additional chives for garnish
- ☐ ½ teaspoon table salt
- ☐ Ground black pepper

Instructions

1. Adjust oven rack to upper middle position and heat oven to 400 degrees. Bake potatoes on foil-lined baking sheet until skin is crisp and deep brown and skewer easily pierces flesh, about 1 hour. Setting baking sheet aside, transfer potatoes to wire rack and let sit until cool enough to handle, about 10 minutes.
2. Using an oven mitt or folded kitchen towel to handle hot potatoes, cut each potato in half so that blunt sides will rest on work surface. Using a small dinner spoon, scoop flesh from each half into medium bowl, leaving a 1/8-inch to 1/4-inch thickness of flesh in each shell. Arrange shells on lined sheet and return to oven until dry and slightly crisped, about 10 minutes. Meanwhile, mash potato flesh with fork until smooth. Stir in remaining ingredients, including pepper to taste, until well combined.
3. Remove shells from oven and increase oven setting to broil. Holding shells steady on pan with oven mitt or towel-protected hand, spoon mixture into crisped shells, mounding slightly at the

center, and return to oven. Broil until spotty brown and crisp on top, 10 to 15 minutes. Allow to cool for 10 minutes. Sprinkle with additional chopped chives as garnish and serve warm.

Notes

For a richer flavor, you can use full-fat sour cream or add a sprinkle of grated Parmesan cheese before broiling.

Keywords: Potato, Smoked Salmon, Chives, Sour Cream, Appetizer