

Loaded BBQ Brisket Cheeseburger Stuffed Potatoes - Smoky, Cheesy & Crave-Worthy

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OVEN
400°F

TIME
60 min

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INGREDIENTS

4 large russet potatoes

1 lb cooked brisket, shredded

$\frac{1}{2}$ cup BBQ sauce

1 cup shredded cheddar cheese

$\frac{1}{2}$ cup diced red onion

... cup chopped pickles

... cup diced tomatoes

Salt and pepper, to taste

... cup chopped green onions

... cup sour cream

Optional Add-Ins & Swaps:

Add crumbled bacon or chopped jalapeños for heat

Swap cheddar for smoked gouda or pepper jack

Use sweet potatoes for a slightly sweeter flavor profile

Drizzle with ranch dressing or chipotle mayo for a finishing touch

Instructions:

Preheat oven Set to 400°F (200°C). Wash and dry the potatoes, poke several holes in each with a fork, and place on a baking sheet.

Bake the potatoes Bake for 50-60 minutes, or until they're fork-tender and the skin is crisp.

Prep the brisket While the potatoes bake, warm the shredded brisket and mix with BBQ sauce in a bowl. Set aside.

Scoop and mash Once the potatoes are done, let cool slightly. Cut each in half lengthwise and scoop out the insides into a bowl, leaving a thin layer of potato inside the skins.

Mix the filling Mash the potato with a fork. Stir in cheddar cheese, red onion, pickles, diced tomatoes, and season with salt and pepper.

Stuff the skins Spoon the mashed mixture back into the potato shells. Top with the BBQ brisket mixture.

Bake again Return the stuffed potatoes to the oven and bake for 10-15 minutes, until the cheese is melted and the tops are golden and bubbly.

Finish and serve Remove from oven and top with chopped green onions and a dollop of sour cream. Serve hot!

Tips for Success:

Use large russet potatoes—they're sturdy with a fluffy interior

Don't over-mash; leave some texture in the filling

Wrap brisket in foil when reheating to keep it juicy

Prep ahead by baking the potatoes and mixing the filling early—just assemble and bake when ready

Serving Suggestions & Pairings:

Crockpot Nacho Dip for an indulgent side

Sheet Pan Quesadillas to feed a crowd

Blueberry Lemonade to cool the smoky heat

Cheesy Hot Dip Inspired by a Classic Sandwich for a bold bonus bite

Chocolate Chip Cookie Bites for a simple, sweet finish

DIRECTIONS

1. Preheat oven: Set to 400°F (200°C). Wash and dry the potatoes, poke several holes in each with a fork, and place on a baking sheet.
2. Bake the potatoes: Bake for 50-60 minutes, or until they're fork-tender and the skin is crisp.
3. Prep the brisket: While the potatoes bake, warm the shredded brisket and mix with BBQ sauce in a bowl. Set aside.
4. Scoop and mash: Once the potatoes are done, let cool slightly. Cut each in half lengthwise and scoop out the insides into a bowl, leaving a thin layer of potato inside the skins.
5. Mix the filling: Mash the potato with a fork. Stir in cheddar cheese, red onion, pickles, diced tomatoes, and season with salt and pepper.
6. Stuff the skins: Spoon the mashed mixture back into the potato shells. Top with the BBQ brisket mixture.
7. Bake again: Return the stuffed potatoes to the oven and bake for 10-15 minutes, until the cheese is melted and the tops are golden and bubbly.
8. Finish and serve: Remove from oven and top with chopped green onions and a dollop of sour cream. Serve hot!
9. Tips for Success: Use large russet potatoes—they're sturdy with a fluffy interior
10. Don't over-mash; leave some texture in the filling
11. Wrap brisket in foil when reheating to keep it juicy
12. Prep ahead by baking the potatoes and mixing the filling early—just assemble and bake when ready
13. Serving Suggestions & Pairings: Round out the BBQ experience with:

14. Crockpot : Nacho Dip for an indulgent side
15. Sheet : Pan Quesadillas to feed a crowd
16. Blueberry : Lemonade to cool the smoky heat
17. Cheesy : Hot Dip Inspired by a Classic Sandwich for a bold bonus bite
18. Chocolate : Chip Cookie Bites for a simple, sweet finish
19. Storage & Leftovers: Fridge: Store stuffed potatoes in an airtight container for up to 3 days
20. Reheat: Bake at 350°F for 10-15 minutes or microwave with a damp paper towel
21. Freeze: Freeze baked potatoes (without toppings) and reheat from frozen, adding toppings fresh
22. More Recipes You'll Love: If you loved this smoky comfort food mash-up, check out:
23. Cheesy : Hot Dip Inspired by a Classic Sandwich
24. Sheet : Pan Quesadillas
25. Crockpot : Nacho Dip

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