

Potato Skins

Makes 12 Servings



6 medium russet potatoes
olive oil
salt and pepper
6 slices bacon

4 ounces shredded Cheddar cheese
sour cream
2 green onions sliced

Place the potatoes on to a baking tray and pierce them a few times with a knife. Rub the potatoes with olive oil.

Bake in a 400°F oven for 1 hour or until cooked through. Set aside until cool enough to handle.

Cook the bacon strips in a frying pan over medium-low heat for 10-15 minutes until crisp. Drain the bacon on paper towels. Crumble the bacon and set aside.

Cut the cooled potatoes in half horizontally and scoop out the insides leaving about 1/4-inch of potato on the skin.

Brush olive oil over the potato skins, outside and in. Season with salt and pepper.

Place the potatoes on to a baking pan skin side up.

Bake in a 400°F oven for 10 minutes. Flip the potatoes skin side down and bake for an additional 10 minutes.

Fill the potato skins with cheddar cheese and bacon. Place back in the oven until the cheese is melted and bubbly.

Top the potato skins with sour cream and green onions.

Serve