



Potato Skins

Ingredients:

4 russet potatoes
6 strips bacon
2 cups shredded cheddar
2 green onions
sour cream
3 tbsp butter, melted
salt

Directions:

Preheat oven to 450 degrees.

Wash and scrub potatoes. Dry and place on a baking sheet. Drizzle olive oil over each potato, and then sprinkle salt and pepper over the top. Bake for 1 hour 30 minutes. Remove from heat and let cool completely. This can be done the night before.

Meanwhile, cut bacon into a small dice and cook until crispy. Drain on a paper towel and set aside.

Lower heat to 425 degrees.

Cut potatoes in half, and carefully scoop out the center, leaving a little bit of potatoes in the skins.

Brush each side of the potato with butter and place face down on a baking sheet. Return to oven and bake for 5 minutes. With tongs, flip the potatoes over and bake another 5 minutes.

Remove potatoes from oven, and top with shredded cheddar and bacon. Return to oven and cook for another 4-5 minutes until cheese is melty.

Top with green onions and sour cream, if desired.