

POTATO SKINS

INGREDIENTS

8 russet potatoes	sea salt & pepper
cheddar cheese	butter
bacon, cooked & crumbled	sour cream
garlic sea salt	green onions, diced

PROCEDURE

Preheat oven to 350 degrees.

Cook potatoes in oven about 40 - 50 minutes.

Take out, let cool about 10 minutes.

Slice each in half and scoop out some of the potato.

Brush each side of skin with melted butter and season with salt and pepper.

Put the oven on broil.

Lay potato skins facedown and broil 2-3 minutes.

Take out, flip upright, broil another 2-3 minutes.

Take out, fill with bacon, cheese and onions, sprinkle with garlic sea salt.

Broil 3-5 minutes, until cheese is bubbly.

Optional Toppings: tomatoes, parsley, chives, hot sauce, ground beef, ham, salsa, ranch.