POTATO SKINS

DIRECTIONS

1. Preheat the oven to 400 F, with the rack in the middle.

2. Stab the potatoes several times with a fork or sharp knife. Place the potatoes on the oven rack, baking until the skins are crispy and they’re easily pierced with a knife. (after around 50 min)

3. Transfer the potatoes to a wire rack until they’re cool enough to handle, around 10 min.

4. Set the oven to broil.

5. Slice each potato in half, lengthways.
   Scoop out the inside of the potato, leaving 1/4 inch intact. (reserve the flesh for another use)

6. Using the melted butter, brush the inside of the potato skin and season with salt & pepper. Turn the potatoes over, brush the other side with butter, and season with salt & pepper.

7. Place the skins, evenly spaced, on a baking sheet, and broil till the butter foams and they start to crisp. (about 2 to 3 min)
   Flip the skins over and broil until the top starts to brown. (about 2 to 3 min)

8. Fill each skin with the cheese and bacon making sure to crumble it.

9. Place back into the broiler and broil until the cheese melts and bubbles. (about 4 to 5 min)

10. Remove the skins from the broiler and top each one with 1 tsp of sour cream and a sprinkling of chives. Serve immediately.

INGREDIENTS

- Potatoes, Scrubbed & Dried: 8
- Unsalted Butter, Melted: 2 tbsp
- Cheddar, Shredded: 2 cups
- Bacon, Cooked: 6 rashers
- Sour Cream: 1/3 cup
- Chives, Finely Chopped: 2 tbsp
- Kosher Salt, Black Pepper

EQUIPMENT

- Oven
- Broiler
- Sheet Tray
- Wire Rack

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