

Twice Baked Potato Bacon Skins

Yield: 6 lbs.
of servings: 16
Serving size: 6 oz

Ingredients:

(For seasoning of potatoes)

½ C Olive Oil
1 T Kosher Salt / Sea Salt
2 T Cracked Black Pepper

(For potato mixture)

4 ea Large Russet Potato
1 lb. or 1 bag Cheddar Cheese (shredded)
8 oz Bacon (crumbled)
8 oz Sour Cream
1 oz Green Onion
To Taste Salt & Pepper

Method:

1. Using your hands, coat the potatoes in olive oil until completely covered with no dry spots.
2. Sprinkle sea salt and cracked pepper all over the potatoes.
3. Bake at 350 degrees until tender in the center.
4. Place in the refrigerator overnight or until cool to touch.
5. Cook the bacon until crispy and able to crumble. Let cool.
6. When the potatoes are cool, cut them into 4 and slice the center flesh off the potato skin leaving about a ¼ inch of flesh on the skin.
7. Reserve the potato that was cut from the center in a large mixing bowl.
8. Mix the reserved potato with half of the cheese, all of the bacon, green onions and sour cream. Be careful not to make the mixture too wet with the sour cream. It should look like a well-mixed baked potato you would make for dinner.
9. Taste the mixture and adjust seasoning if needed.
10. Now place the potato skins from earlier on a sheet pan skin side down and season with some salt and pepper.
11. To finish preparation, dollop an even amount of the potato mixture onto each potato skin until all are consistent sizes and evenly portioned.
12. Sprinkle with the remaining cheese and bake in the oven at 375 degrees 5-7 minutes or until hot and the cheese is melted.
13. Serve as soon as possible or hold warm until service.
14. This is a cost effective appetizer that can feed a lot of people and is something they will remember and look forward to.

NOTE: If you use a small potato just cut them in half instead of quartering.