

POTATO SKINS

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INGREDIENTS

3 lbs (about six) small to medium sized russet potatoes
olive oil
canola or grapeseed oil
kosher salt
freshly ground pepper
6 strips bacon
4 oz grated cheddar cheese
½ cup sour cream
2 green onions (bulb and greens), thinly sliced

NOTE: We know this isn't Recipes for 2 people, this is our way of saying "recipes for lovers" series.

DIRECTIONS

Preheat oven to 400 degrees
Wash potatoes and pat dry
Rub with oil and bake for 1 hour or until cooked through
Meanwhile, fry bacon on medium low heat for 10-15 minutes, or until crisp
Transfer to paper towels and let cool
Crumble bacon and set aside
Remove potatoes from oven and let cool to the touch
Cut in half lengthwise
Spoon out insides leaving about ¼ inch potato on the skin, reserving scooped potatoes
Increase heat in oven to 450 degrees
Line broiler pan with potatoes, cut side up
Brush all sides with grapeseed or canola oil
Season with salt

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DIRECTIONS (CONT...)

Bake for ten minutes, flip, and cook other side for ten minutes

Let cool just until cool enough to handle

Turn potatoes back over so open side is up

Sprinkle pepper, then cheese, then bacon into potato skins

Broil for two minutes or until cheese is melted

Use tongs to transfer skins to serving platter

Top with a dollop of sour cream

Garnish with green onions

