

Potato Skins (CarlsbadCravings.com)

Ingredients:

8 small Russet potatoes, about 4 inches long	8 slices bacon, cooked and crumbled or bacon bits
1 T. olive oil	8 oz. (2 packed cups) freshly shredded cheddar cheese
1 t. kosher salt	Green onions for topping
Freshly cracked pepper	Sour cream for topping

Herb Butter:

6 T. unsalted butter, melted	¼ t. paprika
½ t. dried parsley	¼ t. dried dill
½ t. garlic powder	1/8 t. salt
¼ t. onion powder	

Instructions:

BAKE POTATOES

1. Prep: Preheat the oven to 425°F. Line a baking sheet with parchment paper (parchment delivers crispier skins than foil).
2. Wash & Prick Potatoes: Thoroughly scrub and dry the potatoes (the drier, the crispier the skin). Place on the lined baking sheet. Use a fork to poke the potatoes about 3 times each on the top and bottom.
3. Season and Oil Potatoes: Generously drizzle the potatoes with olive oil, then rub evenly all over the outsides. I find it easiest to pick up the potatoes individually to do this. Sprinkle half of the salt over the top of the potatoes, followed by some freshly cracked pepper; pat it in, then flip and repeat.
4. Bake: Bake on the middle rack for 45-55 minutes or until tender when poked with a fork. *Meanwhile*, shred the cheese and leave it at room temperature.

TO PREPARE POTATO SKINS

1. Hollow out: Remove the potatoes from the oven and let them cool until they're easy to handle. Cut the potatoes in half lengthwise. Using a small spoon, scoop out the flesh, leaving a ¼-inch thick shell. It's better to aim for more flesh than less, so they don't fall apart. (I like to use the

spoon to carve a 1/4-inch guideline, then hollow it out, which prevents getting too close to the skin)

2. Season: Turn the oven to high broil (550°F) and move the rack to the second- highest position. Whisk together the Herb Butter ingredients. Brush the skins with about 1/3 of the butter (not the cut sides yet).
3. Broil #1 Skins: Broil the potatoes, cut side down, for 2-3 minutes, until the skin gets crispy, watching closely so they don't burn.
4. Broil #2 Cut Sides: Flip potatoes over and brush the cut flesh side with the remaining butter mixture (you may need to microwave the butter mixture for a few seconds if it's thickened). Broil for an additional 2 minutes.
5. Broil #3 with Cheese: Fill each potato with cheese and broil for 1-2 minutes, until the cheese is melted and bubbly.
6. Load and Serve: Top with sour cream, bacon bits, and green onions.