

Betty's Baked Potato Skins



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In this video, Betty demonstrates how to make Baked Potato Skins. These were inspired by a trip my husband, Rick, and I made to Acres of Land Winery in Richmond, Kentucky recently, and I ordered Potato Skins for lunch at their restaurant. These are scooped-out baked potatoes with a delightful topping of Cheddar cheese, crumbled crisp bacon, and chives. Yum!

Ingredients (for 8 potato skins—adjust the recipe for the number of potato skins you want.):

- 2 medium-sized baking potatoes (I used Idaho potatoes)
- ½ cup finely shredded Cheddar cheese
- 2 slices crisp cooked bacon, crumbled
- 1 tablespoon fresh snipped chives (If you use dried chives, use only 1 teaspoon.)
- salt and pepper, to taste
- cooking oil spray
- sour cream (for accompaniment)

Thoroughly wash 2 baking potatoes, and pat them dry with paper toweling. Spray an appropriately-sized glass dish, and also spray the potatoes and place them in the dish. Bake at 375 degrees for about 1 hour, or until done. (You can use a potholder to squeeze the potatoes, and they will be soft inside when they are done.) Remove the baked potatoes from the oven, and let them cool to the point where you can handle them. Use a paring knife to cut each baked potato lengthwise into quarters. Then, slice the potato meat from the quarters of each potato, leaving about ½-inch potato meat on the skin and place them in a shallow, ovenproof dish. (You may use the cutaway potato meat for other purposes.) Salt and pepper potato skins to taste and set aside. Now, prepare your topping. In a small mixing bowl, combine ½ cup finely shredded Cheddar cheese, 2 crisp slices of crisp bacon (crumbled), and 1 tablespoon fresh snipped chives. Mix well, and sprinkle each potato skin with the same amount of topping mixture, until all of the topping mixture is used. Place the dish of prepared potato skins in a 375 degree oven, and bake until the cheese is melted and the bacon is crisp, about 8 to 10 minutes. Remove, and immediately serve with sour cream alongside the Baked Potato Skins. This is a great treat to serve at a party, and I thought you might like something hearty and different to kick off football and basketball season. Enjoy!!! --Betty ☐