

Loaded Potato Skins

- 6 small baking potatoes
- Vegetable oil
- Kosher salt
- Black pepper
- 1 pound bacon
- 8 ounces cheddar cheese, shredded
- 1/2 cup sour cream
- 2 green onions, thinly sliced

Scrub the potatoes clean and poke several times with a fork. Place directly on the shelf of a 400 degree oven and bake for about 1 hour or until cooked through. While the potatoes are baking, cook the bacon until crisp. Drain and crumble. Remove the potatoes from the oven and let cool enough to handle. Cut in half horizontally. Use a spoon to carefully scoop out the insides leaving about 1/4" shell. Reserve the potato flesh for another use.

Increase the oven to 450 degrees. Brush or rub the oil all over the potato skins, inside and out. Sprinkle with salt. Place on a baking rack in a roasting pan. Cook for 5 minutes on one side, then flip the skins over and cook for another 5 minutes or until lightly crispy. Remove from oven and arrange skin side down on rack. Sprinkle the insides with pepper, Cheddar cheese and crumbled bacon. Return to the oven for an additional 2 minutes or until the cheese is bubbly. Place on serving platter and top with a dollop of sour cream and sprinkle with green onions.