

Potato Skins

Directions are per 4 Potatoes

Ingredients

- Russet Potatoes
- 5 Tbsp Olive oil
- 5 Tbsp Butter
- 1 Tbsp Seasoning salt
- 1 Tbsp Greek spice
- Marble Cheese
- Bacon bits
- Green onion

Directions

- Preheat oven to 400°F
- Mix 5 Tbsp olive oil, 1/2 Tbsp seasoning salt, and 1/2 Tbsp Greek spice
- Brush potatoes with oil and spice
- Bake for 1 hour
- Remove from heat, and allow to cool slightly
- Increase oven heat to 450°F
- Halve potatoes and scoop out the insides
- Melt butter, and mix with remaining spices
- Brush potatoes with butter and spice
- Cook for 10 minutes, inside half down
- Flip and return to heat for 5 minutes
- Fill with cheese, bacon, onion
- Return to heat for 3 minutes, until cheese melts

Revision #3

Created 6 December 2025 21:06:14 by Admin

Updated 6 December 2025 22:33:51 by Admin