

# Restaurant-Style Potato Skins

## Ingredients

8 potatoes...

1 1/3 cups vegetable oil

11 ounces shredded cheddar cheese

3 tablespoons bacon bits (I use the Hormel kind in a jar)

16 ounces sour cream

2 green onions, chopped

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9×13 inch baking pan. Pierce potatoes with a fork. Microwave the potatoes on high until they are soft; approximately 10 to 12 minutes. Cut the potatoes in half vertically. Scoop the inside out of the potatoes, until 1/4 inch of the potato shell remains. Heat oil to 365 degrees F (180 degrees C) in a deep fryer or a deep saucepan. Place the potatoes in hot oil, fry for 5 minutes. Drain potatoes on paper towels. Fill the potato shells with cheese and bacon bits and sprinkle with green onions. Arrange them in the prepared baking pan. Bake for 7 minutes, or until the cheese is melted. Serve hot with sour cream.