

The Best Restaurant Quality Potato Skins

INGREDIENTS

- 3 large russett potatoes
- 2 tbsp olive oil
- Kosher salt
- freshly cracked pepper
- 3 strips cooked bacon, crumbled
- 1 cup cheddar cheese, shredded
- $\frac{1}{2}$ cup mozzarella cheese, shredded
- 1-2 tbsp chives or scallions, chopped
- $\frac{1}{2}$ cup sour cream or Ranch dressing

INSTRUCTIONS

- Wash and dry potatoes. Pierce each one with the tines of a fork several times.
- Bake in a 375° oven for 60 minutes.
- Remove from oven and allow potatoes to cool enough to handle.
- Cut each potato in half.
- Using a spoon, scoop out the flesh, leaving about a $\frac{1}{4}$ inch with the skin.
- Brush the inside of each potato half with olive oil.
- Season with salt and pepper.
- Flip over shells and brush skin with olive oil.
- Season with salt.
- Bake in the oven for 10 minutes.
- Flip shells over and bake for another 10 minutes.
- Remove from oven and fill each shell with crumbled bacon and a generous mound of shredded cheeses.
- Return to the oven and bake for 15-20 minutes or until cheese is melted and bubbly.

- Serve topped with a dollop of sour cream and garnish with freshly chopped scallions or chives.