

Ingredients for SuperSkins:

Each 1 lb baker (Russet/Idaho) potato yields 16 SuperSkin Potato Bites. You will need the following per 1 whole potato:

1/2 - 3/4 cup grated cheese (Betty likes cheddar and Parmesan mixed)
2 slices cooked bacon (or turkey bacon)
1 teaspoon melted butter (optional)
2 pinches chives (crushed, optional)
black pepper

Garnish:

sour cream
green onion (tops, diced)
jalepeño (nacho sliced, quartered)

Special Equipment:

pizza cutter

**Directions:**

1. Fry bacon and set aside.
2. Bake potatoes in a 400 (F) oven for an hour (or microwave).
3. Cut potato in half. With a knife, score out center to make for easy removal of potato from center.
4. Scoop out center creating a cavity. Leave about 1/8 - 1/4 inch potato along sides and bottom of cavity.
5. Brush cavity with melted butter (optional). Sprinkle with pepper and chives.
6. Fill with cheese and bake at 400(F) for 20 minutes.
7. Remove from oven and cut into pieces using pizza cutter.
8. Break bacon into 1/2 inch pieces and place 1 bacon piece per bite. Return to 400(F) oven for 5 -10 minutes. NOTE: If you want to prepare ahead and reheat later, stop here. Refrigerate. To reheat, preheat oven to 400(F) and bake for 10 minutes.
9. Spoon sour cream into plastic bag and snip off tip of bag to pipe cream onto skins.
10. Top sour cream with green onion bit and/or jalapeño.