

cheesy POTATO SKINS

cheesy potato skins

to serve 100

INGREDIENTS:

128 whole russet potatoes
64 Tbsp olive oil
32 Tbsp butter
Salt to taste
32 cups grated cheddar cheese
128 slices thick cut peppered bacon,
fried until almost crisp and chopped
(optional. Omit for a vegetarian dish.)
32 whole green onions, sliced
8 cups of sour cream

to serve 150

INGREDIENTS:

192 whole russet potatoes
96 Tbsp olive oil
48 Tbsp butter
Salt to taste
48 cups grated cheddar cheese
192 slices thick cut peppered bacon,
fried until almost crisp and chopped
(optional. Omit for a vegetarian dish.)
48 whole green onions, sliced
12 cups of sour cream

DIRECTIONS:

Preheat oven to 400°F.

Scrub potatoes clean, then dry. Rub the skin of the potatoes with 2 tablespoons olive oil.

Place potatoes on a baking sheet and bake until skin is crisp and potatoes are tender, about 30 to 40 minutes. Remove the pan and allow to cool until you can handle the potatoes.

Cut potatoes in half lengthwise. Scoop out the insides, leaving a little bit of potato in the skins. Melt the butter with 2 tablespoons olive oil, then brush both sides of the potatoes. Sprinkle the inside lightly with salt. Place potato halves face-down and return to the oven for 5 to 8 minutes. Turn the potatoes over and continue to bake until the edges of the potatoes start to turn golden brown.

Remove from oven. Sprinkle the insides of the potato skins with cheddar, then sprinkle on the chopped bacon. Please remember to omit the bacon from a portion of the potatoes for any vegetarian guests. Return to the oven long enough for the cheese to melt, about 3 to 4 minutes.

Serve immediately with sour cream and green onions.



**Ronald McDonald
House Charities®**
Central Ohio

*Half-size, aluminum, steam table pans are available at GFS, Sam's Club, and Costco.