

# Potato Skins with Cheese

## Ingredients

**3 medium baking potatoes**

**Vegetable oil**

**Seasoned salt to taste**

**1 cup shredded cheddar cheese**

**6 slice bacon, cooked and crumbled**

**(Optional ingredients) sour cream, jalapenos, and picante sauce, chives, pepper, etc.**

## Directions

**Preheat oven to 400F. Scrub potatoes thoroughly and rub skin with oil. Bake for 1 hour or until done. Allow potatoes to cool to touch. Cut in half lengthwise. Carefully scoop out pulp, leaving 1/4- to 1/8- inch shells. (Pulp may be used for other recipes, eg. twice-baked potatoes). Cut skins in half crosswise and deep fry in hot oil for 32 minutes until lightly browned. Drain on paper towels. Place skins on a baking sheet. Sprinkle with salt, cheese, and bacon. Place under broiler until cheese melts. Serve with sour cream, jalapenos, and picante sauce.**

**Yield: 1 dozen small servings**

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