

Potato Skins Recipe



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Ingredients 6 small to medium sized russet baking potatoes (total 3 pounds). Extra virgin olive oil. Kosher salt. Freshly ground pepper. 6 strips of bacon. 4 ounces grated cheddar cheese. 1/2 cup sour cream. 2 green onions, thinly sliced, including the greens of the onions.

Potato Skins Recipe | SimplyRecipes.com

Stick 'em on a baking sheet and bake 'em until the skins are crisp and the taters are tender, about 30 to 40 minutes or so. While the taters are baking, grab some bacon. I like the thick cut, peppered kind, but you can use any ol' bacon you have on hand. I like to cut bacon slices in half before frying them....

Potato Skins | The Pioneer Woman

Restaurant-Style Potato Skins - Directions Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking pan. Pierce potatoes with a fork. Microwave the potatoes on high until they are soft; Cut the potatoes in half vertically. Scoop the inside out of the potatoes,... Heat oil ...

Restaurant-Style Potato Skins Recipe - Allrecipes.com

Instructions 1 Heat the oven to 400°F and arrange a rack in the middle. 2 Pierce each potato several times with a fork or sharp knife. 3 Slice each potato in half lengthwise. Using a spoon, scoop out the flesh,... 4 Evenly fill each skin with cheese and crumbled bacon.

Easy Potato Skins Recipe - Chowhound

Preheat oven to 475°. Cut potatoes in half lengthwise; scoop out pulp, leaving a 1/4-in. shell (save pulp for another use). Place potato skins on a greased baking sheet. Combine oil with next five ingredients; brush over both sides of skins. Bake until crisp, about 7 minutes on each side. Sprinkle bacon and cheddar cheese inside skins.

Bacon Cheddar Potato Skins Recipe | Taste of Home

Directions. Cut potatoes in half lengthwise and scoop out cooked potato, leaving a very thin layer of potato. (Save cooked potato for mashed potatoes or hash browns.) Brush outside and inside of skins with melted butter. Sprinkle inside with steak seasoning and Parmesan cheese.

Potato Skins Recipe | Food Network

The sharpness of a strong Cheddar cheese and the smoky goodness of crumbled bacon make these crispy potato skins perfect for the addition of a tangy-spicy sour cream sauce. Thinly sliced shallots sit on top of the potato skins and cook under the broiler, giving just the right amount of bite and oniony sweetness to this beloved party snack.

Potato Skins Recipe - Southern Living

We went the classic route with cheese, sour cream, and chives, but you can top these crisp and delicious potato skins any way you like. 1. Preheat oven to 375 degrees, with rack in center position. 2. Prick potatoes several times with a fork and bake until potatoes can be easily pierced with a ...

Potato Skins Recipe | Martha Stewart

Preheat oven to 400 degrees F (200 degrees C). Bake potatoes in the preheated oven 1 hour, or until tender. Remove from heat. Lower oven temperature to 350 degrees F (175 degrees C). Cut baked potatoes in half. Scoop out potato, leaving a small layer on the skins. Cut halves into four strips. Place strips on a medium baking sheet.

Potato Skins Recipe - Allrecipes.com

Preparation. Preheat the oven to 400 degrees. Rub the potatoes lightly with olive oil and bake them on a foil-lined baking sheet until their skins are crisp and a fork easily slides into their flesh, about 1 hour. Transfer the potatoes to a wire rack and let cool for 10 minutes. While the potatoes are cooking, assemble the toppings.

Serious Potato Skins Recipe - NYT Cooking

This is where things get interesting. Remove your crispy skins from the oven and fill them with your desired fillings. Anything from bacon, sausage, pepperoni, cheddar, fontina, gorgonzola, beans, chili, to an egg is fair game here. If you can dream it, you can fill your potato skins with it and call it a day.

How to Make Potato Skins | MyRecipes

Instead of frying the potatoes skins (in step 5) try baking, by heating oven to 475°F. Place skins in lightly greased 13x9-inch (3-quart) glass baking dish; bake 8 minutes per side. Turn potato skins over and fill with cheese and bacon. Bake 7 minutes or until cheese is melted. Top with sour cream and green onions.

Cheesy Bacon Potato Skins Recipe - BettyCrocker.com

This five-ingredient potato skins recipe makes a bite-sized appetizer that every guest will rave about. Best yet, it pairs well with beer, so cheers! This party-perfect appetizer will be gone before the last guest even arrives.

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