

Potato Skins

Ingredients:

- 4 large russet or 5 yukon potatoes (washed)
- 3 Tablespoons butter, melted
- 1 to 2 teaspoons of kosher salt
- 2 cups of shredded cheddar cheese
- Sour cream, optional
- Sliced green onions, optional

Directions:

- 1) Wash potatoes and then cut ends of potatoes off & discard
- 2) Cut the rest of the potatoes into approximately 1/2 inch slices
- 3) Brush both sides & edges of potatoes with butter & sprinkle with salt. Place on foil covered pan & bake for 30 minutes, or until fork tender. Turn potatoes onto opposite side after about half way, to brown the other side.
- 4) When potatoes are done, top with cheese and green onions. Continue baking for 3-5 minutes, or until the cheese is nice and bubbly. Top with a little sour cream and green onions if desired.
- 5) Serve & Enjoy!