
Cheesy Potato Skins

4 portions

8 small russet potatoes,
about 2 pounds, scrubbed
and thoroughly dried

4 tablespoons unsalted
butter, melted

Kosher salt, to taste

Freshly ground black
pepper, to taste

2 cups shredded sharp
Cheddar cheese

1 cup cooked, crumbled
applewood smoked bacon

1/2 cup sour cream

1 medium jalapeño, thinly
sliced

2 tablespoons chopped
chives

1 Preheat oven to 400°. Pierce each potato with a fork or knife several times to allow heat to escape during the cooking process. Arrange potatoes in a single layer on a baking sheet and bake until the potato skins are crisp and the potatoes can easily be pierced with a knife, about 1 hour.

2 Remove the potatoes from the oven and allow them to cool to the touch. Slice the potatoes in half lengthwise and use a spoon to gently scoop out the flesh, leaving about 1/4" of flesh. Set aside in medium mixing bowl and reserve for another use.

3 Heat the oven to broil. Brush both the flesh sides and the skin sides of the potatoes with butter and season all over with salt and pepper. Arrange the potato halves, skin-side up on a baking sheet and broil until crisp and golden, about 3 minutes, checking occasionally and rotating the pan halfway through.

4 Flip the halves over and broil for an additional 2 minutes, until the top edges just start to brown. Top each with cheese and bacon and broil until the cheese has melted, about an additional 2 minutes.

5 Remove from the oven, arrange on a platter and serve topped with sour cream, jalapeño slices and chives. Serve immediately.