



Cheese Appetizers

Cooper® Sharp Cheesy Bacon Potato Skins



SHRED



Serves: 8



Prep Time: 15 min



Cook Time: 100 min



Total Time: 115 min

Ingredients

- 8 russet potatoes, scrubbed
- Olive oil
- Kosher salt
- Freshly ground black pepper
- 1 pound bacon, cooked and crumbled*
- 8 ounces Cooper® Sharp White cheese, shredded
- Sour cream
- Chives, chopped

Directions

1. Preheat oven to 400°F.
2. Pierce potatoes in a few places with a fork and rub with olive oil. Season the potatoes generously with salt and pepper.
3. Place potatoes on a rack set into a rimmed baking sheet. Place in the oven and roast until soft when squeezed and skin is crisp, or about 60 to 75 minutes. Remove from oven and let cool.
4. Heat the broiler to high.
5. Cut the roasted potatoes in half and scoop out the majority of the flesh (save for mashed potatoes or another use), leaving about a 1/4-inch border attached to the skins. Brush both sides of the potato skins with olive oil. Season the insides with salt and pepper.
6. Return the potato skins to the rack. Broil, turning once until skins are crisp and flesh is golden, about 5 to 7 minutes per side. Remove from the oven.
7. Fill each potato skin with crumbled bacon, then top each with an equal portion of Cooper® cheese. Return potato skins to the oven and broil until cheese is melted, about 2 minutes. Remove from the oven and let cool.
8. Top each potato skin with a dollop of sour cream and sprinkle with chives. Then dig in!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.