

THE CULINARY

Playground



Party Potato Skins

2 small Russet Potatoes
1 Tablespoon Olive Oil
1 teaspoon Baby Bam seasoning
 $\frac{1}{4}$ cup cheddar cheese
1 slice cooked bacon, cut into small pieces
small handful of chopped ham
1 Tablespoon onion, finely chopped

Preheat the oven to 400 degrees.

Scrub the potatoes well and prick with a fork.

Wrap potatoes in aluminum foil and bake 45-60 minutes until tender.

When potatoes are cool, cut in half lengthwise.

Scoop out some of the flesh, leaving a $\frac{1}{2}$ " thick wall of potato on the skin.

Fill your hands with olive oil and rub the oil all over both sides of the potato skins.

Sprinkle Baby Bam seasoning on both sides of the potato skin, coating them well.

Place in shallow baking dish and roast for 15 minutes, then turn over and roast again for another 15 minutes.

The skins should be crunchy.

Remove potatoes from the oven and place them skin side down.

Mix together onion, cheese, ham and bacon and place the mixture in potato boats.

Put the skins back in the oven and bake for 10 minutes until the cheese is light brown and melted.

Serve with sour cream, if desired.

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www.culinary-playground.com