

CopyCat Bennigan's Cheese and Bacon Potato Skins

Ingredients

5 large Potatoes (about 2 pounds), scrubbed clean
12 pieces Bacon chopped
6 Green Onions sliced
6 Tablespoons Butter melted
1 cup grated Cheddar Cheese
Sour Cream and Sweet Chilli Sauce for dipping

Directions

Preheat oven to 350°F.

Place potatoes onto middle shelf of oven. Bake for 45 minutes to 1 hour, or until tender. Cool.

Heat a non-stick frying pan over medium heat.

Cook bacon for 5 minutes. Remove from heat.

Stir in half the onions.

Preheat grill on medium-high heat.

Cut potatoes into quarters, ensuring skin remains intact.

Scoop out flesh, leaving a 1/2-inch layer of potato.

Place skins onto a baking tray, flesh-side down.

Brush with half the butter. Grill for 3 minutes, or until golden. Turn.

Brush with remaining butter. Grill for a further 3 minutes, or until golden.

Spoon bacon mixture into skins.

Top with cheese and grill for a further 5 minutes – or until cheese is melted.

Sprinkle with remaining onions.

Serve with sour cream, ranch dip and sweet chilli sauce.