

CopyCat Bennigan's Potato Wedges

Ingredients

4 medium baking potatoes
1/2 cup shredded Colby cheese
4 tablespoons chopped, cooked bacon or bacon bits
1 bunch chopped green onions, green part only
1/2 cup sour cream

Directions

Preheat the oven to 350 degrees F. Grease a baking dish or rimmed baking sheet.

Scrub the potatoes. Pierce them with a fork in several places. Place the potatoes in the oven (you can place them directly on the rack or on a baking sheet, if desired). Bake at 350 degrees for 1 hour or until the potatoes are soft. Remove the potatoes from the oven and let them cool enough to handle.

When the potatoes are cooled, slice them in half and scoop out the flesh, leaving a 1/4-inch shell. Discard or reserve the potato flesh for another use.

Place the potato shells in the greased baking dish.

Sprinkle the potato shells with the cheese and bacon. Place the baking dish in the oven and bake at 350 degrees F for 5-10 minutes or until the cheese has melted.

Sprinkle the potato wedges with the green onions and serve with sour cream.