

CopyCat TGI Fridays Loaded Potato Skins

Ingredients

5 Baked Potatoes cut in 1/2 length-wise
2 tablespoons Butter melted
Shredded Cheddar Cheese
6 slices Bacon cooked, drained and crumbled
Sour Cream
3 – 4 fresh Green Onions chopped
Salt and freshly ground Black Pepper to taste

Directions

Preheat oven to 350°F.

With a spoon, scoop out the center of each potato, leaving a shell about 1/4-inch thick. Reserve the potato “meat” for another purpose.

Brush potato shells with melted butter and sprinkle salt to taste.

Bake for 15 – 20 minutes until crisp but not dry and hard.

Remove from oven and sprinkle with cheddar cheese and bacon.

Place back in the oven and bake until cheese melts. If you like, broil for 1 – 2 minutes to melt the cheese.

Serve with sour cream sprinkled with green onions. For variety, try Blue Cheese Dip or Ranch Dip.