



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### POTATO SKINS

4 large russet potatoes, baked	1 bag (4.3 ounces) real bacon bits
Vegetable oil	6 green onions, sliced
1 bag (8 ounces) shredded cheddar cheese	1 cup dairy sour cream

1. Preheat oven to 400 degrees F. Line baking sheet with parchment paper; set aside.
2. Cut each potato lengthwise into quarters. Scoop out pulp, leaving 1/8 inch potato along the skin.
3. Brush entire potato skin with vegetable oil and place on prepared baking sheet.
4. Bake until skins are crispy, about 10 to 12 minutes. Reduce oven temperature to 350 degrees.
5. Top potatoes with cheese, bacon, and green onions.
6. Bake until cheese melts, about 10 minutes. Serve with sour cream, if desired.  
Makes 16 skins.

### TO BAKE POTATOES

1. Preheat oven to 450 degrees F.
2. Scrub potatoes under running water; do not peel. Pat dry with paper towels.
3. Place potatoes directly on rack in center of oven.
4. Bake in 425 degree oven until potatoes can be easily pierced with a paring knife, about 50 to 60 minutes.
5. Remove from oven and let cool to room temperature.

