



Sunset
Gourmet
FOOD COMPANY INC.

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Stuffed Potato Skins

6 medium baking potatoes

6 strips bacon

Olive oil

Salt & Pepper to taste

3 Tbsp. Sunset Gourmet's Cheesy Bacon & Chive Seasoning

2 green onions, thinly sliced

1 cup grated cheddar cheese

½ cup sour cream

Preheat oven to 425 F. Pierce potatoes with a fork. Bake directly on rack for 1 hour or until tender. Cool.

Cook bacon until crisp, crumble and set aside. Cut potatoes lengthwise into wedges. Scoop out as much potato pulp as possible without tearing the skins. Arrange potato skins on a foil-lined baking sheet. Coat both sides with olive oil, sprinkle evenly with pepper and salt. Bake for 13 minutes or until lightly browned. Sprinkle skins evenly with Cheesy Bacon & Chive Seasoning, crumbled bacon and cheese. Bake an additional 3 minutes or until cheese melts. Remove from oven. Add a dollop of sour cream to each skin, sprinkle with green onion and serve.

• CHEESY BACON & CHIVE SEASONING