

Twice-Baked Potato Skins

November 24th, 2018

This recipe serves: 10

Prep Time: 01:00

Cook Time: 01:45

Baked Potato Skins make a great appetizer or snack. While 5 pounds might at first seem like a lot of potatoes, it will never seem like you made enough. Additionally, these can be prepared before-hand and then refrigerated in an air-tight container for up to 7 days. Simply reheat for 10 minutes at 375° to serve warm or serve at room temperature.

Ingredients:

5 pounds Baked Potatoes

Vegetable Oil

Sea Salt

The Potato Stuffing

4 Cups of Mashed or Riced Potato

1 Cup Crème Fraiche (Store-bought or homemade)

Alternatively, replace the Crème Fraiche with **one** of the following:

1 Cup Greek Yogurt (Store-bought or homemade)

1 Cup Quark Cheese (Store-bought or homemade)

1/4 Teaspoon Garlic Powder

3 Scallions, sliced thinly

1/2 Cup Shredded Cheese

6 strips of Bacon, fried and crumbled (Optional)

1 Jalapeno pepper, finely diced (Optional)

Directions:

Bake the Potatoes

Use a soft brush to scrub each Potato clean.

Use a fork and stab each Potato a few times. **DO NOT** skip this step.

Preheat the oven to 450° Fahrenheit.

Line a rimmed Baking Sheet with aluminum foil.

Set a wire rack into the Baking Sheet.

In a small bowl, mix the water with 2 Tablespoons salt. Stir until the Salt is fully dissolved.

Dip each potato into the salt water, rolling it around to make sure the skin is fully coated.

Set each potato on the wire rack and move the baking sheet into the preheated oven.

Bake at 450° F for 1 hour.

The internal temperature of the largest potato should reach 205° Fahrenheit.

Refrigerate the Baked Potatoes overnight.

Scoop Out the Potato Flesh

Cut each potato in half, along the long axis.

Use a large spoon to scoop most of the potato flesh out of each half. Ensure that you do not tear the potato skin.

Reserve the removed potato flesh. Mash or rice 2 Cups Potato flesh and then mix with 1 Cup of Crème Fraiche (or Greek Yogurt or Quark), chopped scallions, and the crumbled Bacon.

If the Potato flesh filling mixture was not enough to fill each Potato Skin, mix another batch of 1 Cup Potato flesh and 1/2 Cup Crème Fraiche.

NOTE: Refrigerate any unused Potato Flesh for another recipe like: Silver Dollar Potato Cakes or Mashed Potato Waffles.

Crisp the Skins

Preheat the oven to 375° F.

Place each Potato Skin in large oven tray or an oven-safe casserole dish with the skin side up

Lightly brush each skin with Vegetable Oil. Sprinkle with a pinch of salt.

Bake for 20 minutes.

Fill the Skins

Remove from the oven and flip each potato half so that the skin side is down.

Add a scoop of the Potato Stuffing to each potato, filling each potato skin halfway with the Potato Stuffing.

Add a small amount of shredded cheese into each skin.

Sprinkle each Potato with Sea Salt.

Cook the Skins

Bake for an additional 20 minutes or until the cheese is completely melted and begins to brown.

Remove from oven and allow to cool.