

Potato Skins in the Microwave

A huge hit with the drinking crowd, you can crank these out in a very short time using your microwave. For parties, sports events and outdoor BBQs, your guests will eat these so fast you will start to wonder if you should have even made anything else. Remember to save the middle portion for mashed potatoes.

Heat



Side Dish



Serves 4



Total time 20 minutes

4 large **potatoes**

1–2 cups **cheddar cheese**, shredded or broken into small pieces

3 tablespoons **Bacon Bits** or 3 diced cooked **bacon slices**, ¼-inch pieces

2 tablespoons thinly sliced **green onion**
garlic powder (optional)

sour cream (optional)

- 1 Cut potatoes into wedges, lengthwise, 2 or 4 pieces depending on the size of the potato. Place in microwave-safe dish filled with water to cover potatoes.
- 2 Cook on high heat for 7 minutes.
- 3 Remove and test for doneness by poking with a knife. If you cannot scoop out the inside of the potato, return to microwave on high for 1 minute at a time until finished.
- 4 Scoop out the potato so ¼-inch thickness remains around shell of potato.
- 5 Sprinkle cheese over the top and return to microwave for 1–2 minutes, until cheese is melted.
- 6 Remove and sprinkle with Bacon Bits, green onion and top with a shake of garlic powder and a dollop of sour cream, if desired.

