



Cheesy Bacon Potato Boats

Yield: 8 servings

INGREDIENTS

4 large baking potatoes, baked
3 tbsp canola oil
1 tbsp grated **LaClare Family Creamy Evalon**
1/2 tsp salt
1/4 tsp garlic powder
1/4 tsp paprika
1/8 tsp pepper
8 bacon strips, cooked & crumbled
1-1/2 c. shredded **LaClare Creamery Raw Goat Cheddar**
1/2 c. shredded cow cheddar
1/2 sour cream
4 green onions, sliced

DIRECTIONS

1. Preheat oven to 475o. Cut potatoes in half lengthwise; scoop out pulp, leaving 1/4 in. shell (save pulp for another use). Place potato skins on a greased baking sheet.
2. Combine oil with next five ingredients; brush over both sides of skins.
3. Bake until crisp, about 7 minutes on each side. Sprinkle bacon and cheddar cheese inside skins. Bake until cheese is melted, about 2 minutes longer. Top with sour cream and onions. Serve immediately.

