

Grilled Potato Skins

ingredients

4 large
Baking potatoes

Melted
Butter, enough to coat potatoes

To taste
Salt and pepper

topping suggestions

Chili
Sour Cream
Shredded Cheese
Bacon Bits
Black Olives
Green Onion
Ranch Dressing
Mashed Avocado

here's how

- 1 Preheat gas grill on high. Wash potatoes and wrap in tin foil.
- 2 Place potatoes on top rack and lower heat to medium high.
- 3 Bake potatoes for approx. 45 minutes, flipping potatoes halfway through cook time.
- 4 Allow to cool completely. Cut potatoes in half and scoop out centers. (Helpful Hint: use scooped out centers for potato patties or for soup.)
- 5 Preheat oven to 400°. Coat inside and outside (skins) with melted butter.
- 6 Bake for 20 minutes or until crisp. Fill with desired toppings and enjoy!