

## Potato Skins

(serves 4 to 6)



**Stop!!! Don't throw those potato skins away!**

### **Ingredients:**

10 large potatoes (washed well)  
500g grated mozzarella cheese  
1 large spanish onion  
6 rashers of bacon (rindless)  
250g of sour cream  
½ cup chopped chives  
2 teaspoons salt  
1 teaspoon pepper

### **Method**

Turn on deep fryer to 190°C. With a sharp paring knife (small kitchen knife) top and tail the potatoes. Peel down the side of the potato from top to bottom and approximately 5 cm deep. Do all the potatoes, and you will be able to save the peeled potatoes for tomorrow night's tea, just leave in water and in the fridge. Chop the bacon into slithers and fry in a pan and cool. Top and tail the spanish onion and then stand up on your cutting board. Cut in half and then lay down and cut thin slices from side to side. Turn on grill. Deep fry the skins till crisp and cooked. Drain on paper towel. Mix the salt and pepper in a cup and this is called a season pot and can be left besides the stove (covered) for seasoning your food. Season the skins and evenly spread on a baking tray. Cover the skins with broken up onions, followed by the bacon and then cheese. Place the skins under the grill till the cheese has melted and golden brown. Remove (be careful as it will be hot). Top with a dollop of sour cream and chives.