



Tex-Mex Potato Skins

- 3 large potatoes
- 4 strips of bacon
- 3/4 cup shredded pepper jack cheese
- 1 1/3 cups dried fried onions
- 1/4 cup green chilies
- 1 jar salsa
- 1 tub of sour cream

1. **Scrub the potatoes with a vegetable brush while holding under cold running water.** Preheat oven to 400°F. Bake the potatoes for 1 hour or until done. Remove from oven.
2. Lower the oven temperature to 350°F
3. Allow potatoes to cool, then split lengthwise. Scoop out the inside of potato halves, leaving 1/4 inch shells. Save the inside of the potatoes for another use. **Store them in a tightly sealed container on the top shelf of your refrigerator. Be sure to label and date the container.**
4. In a skillet, cook the bacon over medium-high heat until browned and crisp. **Be sure to wash your hands after handling the raw bacon.** After bacon is browned and crisp remove from the pan and set aside. Once the bacon has cooled crumble into small pieces.
5. **Remove stems and scrub the green chilies with a vegetable brush while holding under cold running water. Chop into small pieces on your produce cutting board.**
6. Arrange potato halves on a baking sheet. Top with cheese, 1/3 cup fried onions, chilies, and bacon.
7. Bake in 350°F oven until the cheese is melted, about 15 minutes.
8. Serve topped with salsa, sour cream, and remaining fried onions.



Additional Food Safety Notes Related To This Recipe

- When buying potatoes in the grocery store, be sure that they are free of most blemishes and are firm to touch. Avoid those that are bruised, sprouting, shriveled, or green-tinged. Green chilies should have a firm exterior with a bright glossy skin.
- When buying bacon in the grocery store, be sure that there are no broken seals on the package or discoloration on the strips.
- Bacon has a recommended storage time of 7 days in the refrigerator. Be sure to store in a tightly sealed container after opening and label with the date opened. After 7 days the bacon should be thrown into the garbage.
- Wash hands correctly after handling bacon. Even if the bacon is ready-to-eat, it is important that you wash your hands after handling all meat products.
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
 - Bacon should not be out of the refrigerator for longer than 2 hours.
 - Warming trays or chafing dishes can be used to keep your appetizer at a safe temperature.
 - Put any leftovers into the refrigerator within 1 hour.
- Scrub cutting boards after each use with warm soapy water.

Recipe Source

Tex-Mex Recipes, Publications International, LPD