



POTATO SKINS WITH CRISPY BACON AND CHEESE

HEAT LEVEL 

Indulge in our Potato Skins with Crispy Bacon and Cheese - a savory delight featuring perfectly baked potato skins loaded with crispy bacon and melted cheese for a satisfying and flavorful treat.

20 Mins

6 Servings

INGREDIENTS

4 large potatoes
15 ml (1 Tbsp) cooking oil
80 g streaky rindless bacon
½ red onion, coarsely chopped
80 ml (1/3 cup) **Spur CheddameLT Sauce**
5 ml (1 tsp) **Spur Durky Sauce**
1 ml (pinch) Spur Seasoning Salt
Freshly ground black pepper, to taste
125 ml (50 g) grated cheddar

METHOD

- 1 Boil potatoes until soft. Halve, scoop out flesh and lightly mash.
- 2 Heat oil in a frying pan. Fry bacon until starting to crisp.
- 3 Add onion and sauté for about two minutes. Add mashed potato and remaining ingredients, except cheese. Spoon into potato hollows and top with grated cheese.
- 4 Place in a 180°C preheated oven for about 10 minutes, until cheese melts. Serve immediately.

VARIATIONS

- 1 Lightly blanch 100 g broccoli florets and add to filling.

