



Menu du Jour

06 Feb 2005

Cackalacky Potato Skins

(Serves Four to Six As An Appetizer)

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There are two key components for out-of-this-world potato skins... great seasoned potato skins and really good stuffing ingredients to put inside! These are seasoned with Cackalacky Beer-B-Q seasoning and stuffed with a variety of tasty tidbits! The potatoes may be prepared two days ahead and held, covered and refrigerated. Simply perfect for watching the Patriots win Super Bowl XXXIX!

8 (8-ounce) Russet Burbank potatoes
2 tablespoons olive oil
3 tablespoons Cackalacky® Beer-B-Q™ seasoning, divided
3 tablespoons melted unsalted butter
1 teaspoon garlic powder
1 cup shredded Monterey Jalapeño Jack cheese
1 cup shredded sharp Cheddar cheese
8 slices hickory-cured bacon
1/2 cup diced jalapeño chiles
Sour cream
6 green onions, chopped (about 1/2 cup)
Cackalacky® Combo Condiment™

Preheat oven to 425° F. Wash and dry potatoes. Rub with olive oil and season heavily with 2 tablespoons of Beer-B-Q seasoning. Make several slits into each potato to allow the steam to escape. Bake potatoes for 1 hour or until easily pierced with a knife. Remove from oven and cool.

Place bacon on a wire rack over a baking sheet and bake for 7 minutes. Turn and bake another 7 to 10 minutes or until bacon is crispy. Remove from oven, place on paper towels, and season with 1/2 teaspoon Beer-B-Q seasoning. Cool. When cooled, crumble bacon.

Cut potatoes in half lengthwise. Using a grapefruit spoon, carefully remove most of the pulp and reserve for another use. Lightly brush inside of potato skins with melted butter. Sprinkle with garlic powder and remaining 2 1/2 teaspoons of Beer-B-Q seasoning. Mix cheeses together and sprinkle evenly into the skins. Top with bacon and jalapeño chiles. Bake stuffed skins in a preheated 425° F. oven for 10 to 15 minutes or until the skins are crisp and the cheeses have melted. (Stuffed skins could also be cooked under a preheated broiler for about 5 minutes.) Allow skins to cool briefly and slice each potato in half. Garnish with chopped green onions.



Serve with sour cream, salsa, or Cackalacky Combo Condiment (and your favorite red neck beer or Boston's own Sam Adams)!

(Chef's note: For variation, stuff the potato skins with homemade chili, smoked chicken, sliced Andouille sausage, or anything else you might want and then top with cheese and jalapeños.)

