



Menu du Jour

13 Feb 2005

Cackalacky Potato Skins Revised

(Serves Four to Six As An Appetizer)

Cackalacky Potato Skins

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!

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 Carolina Sauce (see below)

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. Add a dollop of Cackalacky Carolina Sauce. 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 and your favorite red neck beer or Boston's own Sam Adams!



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

Cackalacky Carolina Sauce

Cackalacky Combo Condiment is a combination of tomatoes, mustard, onions, pickles, chili spice, and "secret" ingredients – everything you'd want to put on anything -- but it's certified organic so it's also good for you. This recipe makes a delicious sauce for pork, chicken, meatloaf, and even home fries!

- 1 tablespoon unsalted butter
- 1/2 small yellow onion, diced (about 1/4 cup)
- 1/4 cup diced green or red bell pepper
- 1/4 cup diced white mushrooms
- 1 rib celery, diced (about 1/4 cup)
- 3/4 cup chicken stock
- 1 cup Cackalacky® Combo Condiment™

In a 2 1/2-quart saucepan over medium heat, melt butter and cook onion, pepper, mushrooms, and celery until onion is wilted, about 4 minutes. Stir in the chicken stock and the Combo Condiment and bring to a simmer. Cook, stirring often, for 15 minutes, or until reduced by one-third.
