**Tater Skins**

**Skins:**

5 potatoes

6 oz. bacon

½ cup sour cream

1 cup cheddar cheese

1 cup mozzarella cheese

Salt and pepper to taste

3 scallions just the greens, sliced

**Mash:**

Guts of 5 potatoes

Milk

Butter

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Preheat oven to convection 450°.
3. Poke holes in the potatoes with a fork.
4. Put in the microwave for 2 minutes
5. Bake potatoes for 40 minutes.

**Day 2:**

1. Cook the bacon. Drain the fat and crumble the bacon.
2. Cut the potatoes in half from top to bottom and scoop out the insides. Make sure to keep the skins whole. Cut the remaining skins in half from top to bottom
3. Work with chef to make mashed potatoes from the left over potato guts.

**Day 3:**

1. Turn the broiler on high.
2. Reheat the mashed potatoes.
3. Line a ½ sheet pan with foil, arrange the skins on it, and sprinkle with salt and pepper. Make sure the skin side is facing down.
4. Broil for about 3 minutes, or until the skins start getting crispy. Pay attention while they are cooking so they do not burn.
5. Take the skins out and cover with both cheeses and crumbled bacon.
6. Broil until the cheese is melted.
7. Top with sour cream and scallions.
8. Enjoy.