

Sweet Potato Skins with Bacon and Brown Sugar Butter



INGREDIENTS

- 8 Small Sweet Potatoes
- 1 Tbls Olive Oil
- Sprinkle of Salt & Pepper
- 8 Tbls Butter, softened
- ½ Cup Packed Brown Sugar
- 10 Strips Bacon, cooked crisp
- 2 Tbls Scallions, chopped

METHOD Preheat oven to 425°.

1. 'Peel' off slices of the potato skins ¼" thick with knife.
2. Place skins on a baking sheet and cook until crisp (about 25 min.) or deep fry.
3. While skins are baking, combine the brown sugar and butter well.
4. Drizzle the skins with oil (if baked only) and season with salt and pepper lightly.
5. Turn on the broiler and spread each of the skins with brown sugar butter and chop the bacon strips into small pieces. Sprinkle over potato skins.
6. Broil for a few minutes until golden.

After Work with Chef Nicole®