

INGREDIENTS:

3 Medium Potatoes
Bacon Pieces
Colby Jack Cheese
PyroDust BBQ Steak Seasoning
Olive oil
Optional:
Butter
Sour Cream



DIRECTIONS:

Wash potatoes, pat dry

Bush light coat of olive oil on outside of potatoes, Poke a with fork to allow steam to vent

Bake potatoes in oven at 450 for 45 minutes.

Remove from oven, and cut in half.

Scoop out the center of potatoes leaving about 1/8"

Dust with PyroDust Steak Seasoning.

Return to oven set to 500 degrees F for 5 minutes to crisp the potato skins.

After 5 minutes, remove from oven, Sprinkle with Cheese, and Bacon pieces return to oven to melt Cheese

After cheese is melted add the sliced Green Onions, add Butter if desired or sour cream

Notes.

For a twist try using Pulled Pork instead of Bacon, and Chopped Jalapenos instead of Green Onions