

Potato Skins with Beer Cheese

Yields: 12 Servings

Ingredients:

6 small russet potatoes
(about 2 pounds), scrubbed
and pricked all over with a
fork

1 Tbsp. vegetable or olive
oil

Kosher salt and freshly
ground black pepper

½ lb. bacon, diced

1 ½ Tbsp. unsalted butter,
melted

2 cups shredded sharp
yellow Cheddar (about 6
ounces)

1/2 Tsp. cornstarch

1/2 cup lager or pilsner
beer

1/4 Tsp. Worcestershire
sauce

Pinch dried mustard

Pinch cayenne pepper

3 scallions, chopped

1. Preheat the oven to 400 degrees F.
2. Rub the potatoes with the oil and sprinkle lightly with salt and pepper. Place the potatoes on a baking sheet and bake until the skins are slightly crisp and the inside is tender and can be easily pierced with a paring knife, about 45 minutes. (Leave the oven on.)
3. Meanwhile, put the bacon in a cold medium skillet and cook over medium heat, turning occasionally, until crisp and brown, about 10 minutes. Drain briefly on paper towels. Set Aside.
4. Halve the potatoes lengthwise and scoop out most of the potato flesh, leaving about 1/4inch of flesh on the skin.
5. Arrange the potatoes on the baking sheet and brush both sides with the butter. Sprinkle lightly with salt and pepper, then arrange cut side up and return to the oven to bake until crisp and golden brown in spots, about 10 minutes.
6. Toss the cheese with the cornstarch in a bowl. Bring the beer to a simmer in a medium saucepan over medium heat. Add the cheese mixture to the beer, a handful at a time, stirring until melted before adding more.
7. When all of the cheese has melted, remove from the heat and stir in the Worcestershire, mustard and cayenne.
8. Arrange the potato skins on a platter and drizzle with the beer cheese. Top with the bacon and scallions. Serve immediately.

Recipe courtesy of Valerie Bertinelli