



Uploaded to the VFC Website

▶▶ June 2014 ◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://www.veteransforchange.org)

*Veterans-For-Change is a A 501(c)(3) Non-Profit Organization
Tax ID #27-3820181
CA Incorporation ID #3340400
CA Dept. of Charities ID #: CT-0190794*

If Veterans don't help Veterans, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



Baked Potato Skins

6 Small baking potatoes (4 to 5 in. long)
1/4 Cup butter or margarine
1/4 Tsp paprika
Pinch of pepper

- 1) Preheat oven to 400 degrees.
- 2) Scrub potatoes, pat dry, and rub skins lightly with a little of the butter. Pierce potatoes in several places with a fork.
- 3) Bake potatoes until tender when pierced (45 minutes to 1 hour). When cool enough to handle, cut in halves lengthwise and scoop out potato, leaving a thin shell about 1/8 inch thick.
- 4) Reserve potato for other dishes.
- 5) Place skins on a baking sheet.
- 6) Melt butter in a small pan with paprika and white pepper.
- 7) Stir. Brush insides of potato skins with butter mixture.
- 8) Bake potato skins until crisp and golden (18 to 20 minutes).

Extras: For variety, try adding grated Cheddar cheese, crumbled bacon, green onion, or chives.

Makes 6 Servings