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Ingredients

- 3 large russet potatoes, washed and dried
- 1 tablespoon oil, vegetable, canola, or olive oil
- Salt to taste
- Cayenne Pepper
- Onion Powder, granulated
- Garlic Powder, granulated
- Yellow sharp cheddar cheese, shredded
- White sharp cheddar cheese, shredded
- 6 slices bacon, uncooked
- 1 tablespoon Greek Seasoning blend
- 2 green onions, diced
- Sour Cream
- Crab Meat, lump claw, optional



PREHEAT OVEN TO 375°F

Slice the potatoes into ½ inch thick round or ½ inch long slices. Lightly spray a baking sheet with oil and place the potatoes on the baking sheet in an even layer. Use a pastry brush coat the top of each slice. Season with salt, cayenne pepper, granulated garlic powder, and granulated onion powder. Be careful with the salt. Just a light sprinkling since the Greek seasoning also has salt.

Bake the potatoes at 375°F for 20 minutes.

Cook the bacon in a frying pan until done and crispy. Once fully cooked, remove the bacon from the pan and set aside to cool, and then crumble. Make sure you keep the bacon drippings for the next step.

Remove the potato slices from the oven and lightly brush on all sides with the bacon drippings.

Return the potatoes to the oven and bake for 15 more minutes.

Top the potatoes with grated cheeses and crumbled bacon. Top with crab meat if using. Place back in the oven to bake until the cheese is melted, about 5 minutes.

Remove the potato slices from the oven, top with sour cream. Sprinkle with Greek seasoning and top with chopped chive.

Serve immediately and enjoy.

Enjoy...

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