



## loaded baked potato rounds;

1. (loh-ded bayk'd poh-tay-toe rowndz) *noun*. Sliced potatoes topped with cheese, bacon and chives.
2. Produces 6 servings.
3. Preparation 35 mins.
4. Oven temperature set to 400.

### Ingredients;

4 yukon potatoes  
8-10 slices bacon

2 c. cheddar cheese, shredded  
1 bunch chives

### Instructions;

1. Slice the potatoes into  $\frac{1}{4}$ " rounds and lay out on a parchment-paper lined baking sheet. (Cut rounds in half if too big.)
2. Fry up the bacon crispy, reserving the bacon grease. Chop up the bacon into bits and set aside.
3. Using a pastry brush, coat the rounds with bacon grease. Pre-bake the potato rounds for 30 minutes.
4. Once they come out of the oven, top with cheese and bacon bits and bake for another 5-10 minutes until melted and bubbly. While baking chop chives.
5. When they come out of the oven top with chives and serve immediately. If they cool off too much pop them under the broiler for 3-5 minutes.