

Baked Potato Crisps with the Works

From The Smitten Kitchen Cookbook by Deb Perelman

Ingredients

3 Tablespoons butter

3 russet potatoes, unpeeled, cut into ½" cross sections. It should yield 14-20 slices.

Salt

Freshly ground black pepper

½ cup grated cheddar (optional?)

2/3 cup sour cream (recipe calls for a cup. You could also use Greek yogurt)

4-5 slices of crisp, crumbled bacon

3 tablespoons of minced fresh chives or scallions

Instructions

Preheat your oven to 425 degrees. Line two large baking sheets with foil (for easier potato removal later) and generously butter each sheet with ½ tablespoon cold butter. Arrange the potato slices in one layer on the baking sheets. Melt the remaining two tablespoons of butter and brush the potato tops with it. Season the potatoes generously with salt and freshly ground pepper. Roast them for 25-30 minutes until golden brown underneath. Flip, and roast for another 10 minutes.

Sprinkle each slice with a generous teaspoon of grated cheese if using, and bake for an additional 5 minutes, until the cheese is melted and bubbly.

Top each crisp with a dollop of sour cream, bacon crumbles, and chives or scallions.